

12 COUNTRIES OF CHRISTMAS

Expats from around the world celebrate Christmas in their own special way

Groove is Korea's English magazine. Find out what's new, what's news and what there is to do.

GROOVE

KOREA • Issue 86 / December 2013

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LEAVING KOREA? DON'T FORGET YOUR MONEY

Leaving your money in Korea could be a bigger headache for you

PULLED, SMOKED AND POPPED-UP

An Alabamian brings craft barbecue to the big city

SONGDO AT DUSK

A photo journey of Korea's booming new city

GIVE AND TAKE, AND TAKE SOME MORE?

Think twice about donating to these charitable groups

DISCOVER THE HAUNTS OF CHILLY CHEORWON

Derelict buildings highlight the town's scattered wartime remains

HELLIVISION

The strong, dizzying, terrible, disgusting and strange sounds of the famed indie band

HOW TO BUILD YOUR COMMUNITY

Help the homeless, teach a child, fundraise for refugees – whatever your passion, just get out there and do it



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VOLUNTEERING GIVES OUT MORE THAN YOU GIVE IN BUILDING MY COMMUNITY

EDITORIAL

By Shannon Heit, volunteer coordinator for Korean Unwed Mothers' Families Association

"I don't believe in charity. I believe in solidarity. Charity is vertical, so it's humiliating. It goes from the top to the bottom. Solidarity is horizontal. It respects the other and learns from the other. I have a lot to learn from other people." — Eduardo Galeano

I have had the pleasure to work with several organizations in Korea. The work that I do with these organizations is often classified by others as "volunteering," for the sole reason that I don't receive monetary payment in exchange for the time that I spend or the labor that I provide. Sometimes, out of sheer convenience, I even use the term "volunteering" myself. However, the truth is, I have gained more from my work with these organizations than I have ever, or will ever, be able to contribute. I credit my "volunteer" work for giving me a community of fellow activists, friends, teachers and role models. I credit it for giving me profound insight into myself and significantly affecting the direction of my life.

Though my work with the Women's Global Solidarity Action Network for the past five years, I've not only made deep and lasting friendships with fellow team members, but I've also had the great honor of establishing meaningful relationships with some of the "comfort women" survivors. Working alongside these courageous women, I have had the opportunity to learn invaluable and immeasurable lessons — in particular, they have taught me that women's voices matter. When these survivors were abducted and forced into "comfort stations" they were the most vulnerable members — young, poor, uneducated females — of an already vulnerable society: Korea under forced Japanese colonial rule. And yet they have created the longest-running human rights protest in the world. These women have been fighting in front of the Japanese Embassy every week for 20 years — without fail — to be heard. And people have listened. The United States, Canada, the EU, the Philippines and over 25 prefectures in Japan have passed official resolutions, urging Japan to resolve this issue. As an activist, I could not hope for more inspiring teachers than these women.

As a Korean adoptee, my work with the Korean Unwed Mothers' Families Association is particularly meaningful. KUMFA is an organization that advocates for the rights of unwed pregnant women, unwed mothers and their children in Korea in order to enable Korean women to have sufficient resources and support to keep their babies if they choose, and thrive in Korean society. The connection between adoption and unwed motherhood in Korea is clear. Since the 1980s (when I was adopted), over 80 percent of the children sent abroad through adoption have been the children of unwed mothers, and since the 1990s that figure increased to over 90 percent. My work with KUMFA over the past four years has introduced me to strong women who raise their children

with grace and wisdom, even in the face of immense social stigma and discrimination. As a volunteer coordinator for KUMFA, I have also had the privilege to meet some of the most generous and passionate people I know, my fellow volunteers and KUMFA supporters around the world. I consider both KUMFA moms and volunteers some of my dearest friends. Working in solidarity with the KUMFA moms allowed me to imagine my own mother and the difficult decisions she would've been faced with and come to peace with the questions I had about my past.

Finally, I credit the people who I have met from both of these organizations for helping me eventually find my Korean mother. As an adoptee with falsified adoption records, I had already tried, and failed, to find my mom through the information in my records. I had already closed my mind to the idea of airing my personal story in front of a live audience on a reunion show. It was Kang Il-Chul Halmoni, one of the "comfort women" survivors, who finally got me to swallow my pride and go on TV. Every time I saw her, she asked why I wouldn't. Once, I started telling her that I wanted to protect my privacy, but then I suddenly became ashamed that I could stubbornly cry about privacy to this halmoni, who had come out publicly as a sex slave survivor.

Many of the KUMFA moms also encouraged me greatly and helped me find the information about the program that would garner the most attention — an audition program. Fellow WGSAN members and KUMFA moms and volunteers accompanied me for moral support on the several long and grueling auditions. WGSAN members and halmonis agreed to be filmed for the program in order to spread my story. In the end, through the attention that appearance received, I was able to find my mother. But if it had not been for the unending support that I received from the people that I had met through my work with WGSAN and KUMFA, I would never have had the courage to follow through. Each step of the way, my pride made me want to quit, and each step of the way, the encouragement I received from WGSAN and KUMFA pushed me to keep going.

As you can see, I have gained much more from my "volunteer" work than I have ever contributed. Although not everyone will have such a dramatic story to tell, I encourage everyone to "volunteer." Not because you are a saint, but because we all have a lot to learn — and gain — from each other.

HOT ON: WWW.GROOVEKOREA.COM

Community

Muslim subculture emerges in Seoul

An afternoon prayer call sounding from the Seoul Central Mosque drowns out the ambient noise forever churning through the city — the blare of storefront K-pop, the shrill buzz of cicadas and shouts of taxi drivers — as Seoulite Muslims climb the steep cobblestone path to gather together in worship. The cookie-cutter framework of modern urban Korean architecture gives way all at once to colossal columns and arches that hover impressively over Itaewon's seedier side.

The alley leading to the mosque is a jumble of dilapidated bars known by one of two nicknames, depending on which community you see (or don't): Hooker Hill and Homo Hill.

This juxtaposition of spiritual center and alternative underworld is a testament to the underlying tensions of a society struggling with conflicting cultural and social influences that Korea has not yet reconciled.

Story by Leslie Finlay

Read it online in December or in print
in January

Community

The Safe Space for LGBTQ teens

As an openly gay pastor ministering to many queer people in the context of an affirming church in Seoul, I have had the opportunity to sit down with many queer Korean youth and hear them tell of their own experiences of bullying and the excruciating pain caused by friends and family members who have rejected them because of their gender identity or sexual orientation. I have also ministered to a Korean teen at 3 in the morning who slit his wrists because of the hatred towards homosexuals he experienced in his church. The pain and suffering are real — and unnecessary.

Many queer Koreans feel that it is impossible to come out to their friends or family for fear of the rejection they will almost certainly experience. In a country rooted in Confucian ideas of familial organization and fundamentalist Western-imported Christianity, who can blame them? Nearly all the youth I've spoken to prefer to stay in the closet, safe and sound, though the darkness and pressures of the closet are sometimes just as dangerous as what waits outside.

Story By Rev. Daniel Payne

Read it online in December or in print
in January

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Everything you need to know about

TOPIK

The Test of Proficiency in Korean, or TOPIK for short, is a Korean language exam that is administered by the Korean government. It's essentially the Korean language equivalent of TOEFL in the United States.

In 2014, TOPIK will be held 5 times throughout the year.

TOPIK has been steadily increasing the number of test periods and test locations, in order to increase accessibility for TOPIK applicants. These results reflect the increasing and diverse demand for TOPIK.

New Test Sites

From January 2014, Gachon University (Seongnam, Gyeonggi Province), Wonkwang University (Iksan, North Jeolla Province), Mokpo University (Muan, South Jeolla Province) will become new test sites, in order to improve accessibility for those who live in and around Seoul.



TEST INFORMATION

Test fee 40,000 won

The Number of TOPIK Applicants in the Last 3 Years

	2011	2012	2013
Applicants	121,550	151,159	167,853

2014 TOPIK Test Schedule

Installment	Dates	Test Locations
33rd	Jan. 19, 2014	Korea only
34th	Apr. 19, 2014~Apr. 20, 2014	Korea & Overseas (46 countries)
35th	Jul. 20, 2014	Korea only
36th	Oct. 11, 2014~Oct. 12, 2014	Korea & Overseas (49 countries)
37th	Nov. 23, 2014	Korea only

Test Difficulty and Level

Difficulty	Beginner		Intermediate		Advanced	
Level	Level 1	Level 2	Level 3	Level 4	Level 5	Level 6
Remarks	The level is determined according to the test result within each area of given difficulty					

Test Contents

Area	Vocabulary · Grammar	Writing		Listening	Reading	4 Areas
Type	Multiple Choice	Short-answer/ Essay Question	Multiple Choice	Multiple Choice	Multiple Choice	Multiple Choice/ Essay
Questions	30	4~6	10	30	30	104~106
Distribution	100	60	40	100	100	400

Test Times

Difficulty	1 Period	2 Period	Remarks
	Voca · Grammar/ Writing	Listening / Reading	
Beginner	09:30~11:00 (90 min.)	11:30~13:00 (90 min.)	AM (Beginner, Advanced) PM (Intermediate)
Intermediate	14:30~16:00 (90 min.)	16:30~18:00 (90 min.)	
Advanced	09:30~11:00 (90 min.)	11:30~13:00 (90 min.)	

Applicants need to be careful when applying for TOPIK, due to similar Korean proficiency tests.
 TOPIK is administered by the Korean government, through the National Institute for International Education.
 For more information, please visit the TOPIK website, www.topik.go.kr.

COMMUNITY



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THE GIVING SEASON

Get involved with these fundraising and volunteering opportunities to spread some holiday cheer.

INSIGHT



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12 COUNTRIES OF CHRISTMAS

The expat community in Korea is more diverse than it would seem at first glance, and each person brings their own Christmas traditions.

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Mouth-watering alternatives to your usual Christmas cuisine.

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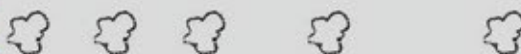
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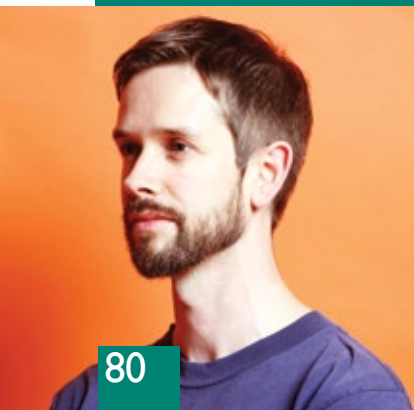
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MUSIC AND ARTS



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PAUL KAJANDER AND THE DMZ PROJECT

Artist Paul Kajander has made films about abandoned mental hospitals, featured trash in gallery exhibitions and even orchestrated a cell phone-smashing party on a blackbox stage. He's nothing if not modern.

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FROM BAGUA TO BACKFLIPS

For one month, one writer has given herself over to a training program at the Qufu Shaolin Kung Fu School in China.

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Here are 10 places where you can succumb to your Christmas cravings for turkey and seasonal comfort food.

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These donuts and their steamy chocolate accoutrement are killer kick-your-teeth-in good and totally bad for you, just like holiday food ought to be.

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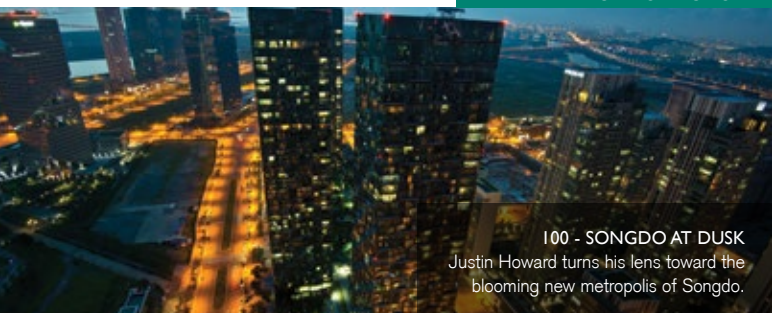
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CHARACTER: Fills your mouth with a fusion of toasty malt and sweet caramel up front finishing with a nutty flavour, medium creamy carbonation.



STYLE: Wheat Ale.
COLOUR: Golden yellow.
KEY INGREDIENTS: Three types of pale and wheat malts.
CHARACTER: Light on the palate, yet packed with flavour and European hop aroma, with fruity or citrusy notes.



STYLE: Dark Lager.
COLOUR: Amber with white, billowy head.
KEY INGREDIENTS: Blend of pale and caramel malts, as well as honey from Three Hills, and two varieties of hops.
CHARACTER: Sweet and honey/molasses flavour, slightly hopped with fuller mouth feel.



STYLE: Brown Ale.
COLOUR: Warm reddish light brown.
KEY INGREDIENTS: Blend of pale, caramel and black malts and a blend of three hop varieties.
CHARACTER: Malty with a hint of toffee balanced with very evident hop and followed by a clean finish.



STYLE: India Pale Ale.
COLOUR: Golden amber.
KEY INGREDIENTS: British-style hops known as Fuggles. Seriously.
CHARACTER: A classic ale dry hopped to lend a distinctive character. Spicy warm, earthy.



STYLE: Scottish Style Heavy Ale.
COLOUR: Bronze with toffee tones.
KEY INGREDIENTS: Pale malt, caramel malt, peated malt, munich malt, hops.
CHARACTER: Strong and full bodied with a complex mix of toffee, caramel, vanilla and a hint of peat.



STYLE: Irish Red Ale.
COLOUR: Caramel coloured with a reddish hue.
KEY INGREDIENTS: Blend of pale, caramel and black malts, and three varieties of hops.
CHARACTER: Sweet and hoppy, caramel and dark fruity plum notes.



STYLE: Light lime Lager.
COLOUR: Soft gold.
KEY INGREDIENTS: Pure malted barley, hops, water and lime.
CHARACTER: Light body with slight lime aroma and flavour.

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Groove Korea Magazine 2013

KEY PEOPLE

Introducing some of the editors, writers and photographers behind December's issue.



Emilee Jennings

Ireland

Emilee is from Sligo, a coastal town so beautiful it's nicknamed the "land of heart's desire." She worked as an entertainment editor and broadcast journalist in Ireland before moving to Seoul to embark on an Asian adventure. Here she works as an English drama teacher and occasional actress. Emilee is Groove Korea's Music & Arts Editor.

Kristin Mahshie

U.S.

Kristin is a teacher, volunteer, traveler and a professional at saying "yes" (or for the past year, "nay") to just about everything. Kristin studied PR and journalism in Florida and shortly after, fled from the rat race on her pursuit of happiness. Things that make her happy: traveling, helping others and living in the moment. Kristin wrote "How to build your community" in this month's issue.



Ian Henderson

U.S.

Hailing from Cape Fear, North Carolina, Ian Henderson is dismayed to still be plagued by humidity. During the course of his eternal search for refrigerated rooms, several of his years have been spent in Asia, sharing a love of linguistics with a wonderful segment of humanity. He can also be found scavenging for bits of the extreme metal underground, craft microbrews and any place where documentaries are screened. Ian wrote on Cheorwon and Linus BBQ in this month's issue.



Shelley DeWees

U.S.

Shelley is a freelance writer and professor of English living in Seoul. Originally from Missoula, Montana, she earned an MA in ethnomusicology and worked as a vegan chef for a Buddhist monastery before moving to Korea. She's also an avid distance runner, a craft beer lover and the creator of TheVeganU.com, which will launch early in 2014. Shelley writes the Seoul Veggie Kitchen column.



Felix Im

U.S.

Felix was born and raised in Denver, Colorado. After graduating from the University of Colorado with an English degree, he rushed to Seoul to bury himself in Korean newspapers, magazines and books for nearly two years with limited social contact. He likes classical music and cafe hopping in Seoul. Felix writes for Groove's Music & Arts section.





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THE INBOX

Groove readers' opinions and feedback.

ON 'DEAR KOREA: I STILL DON'T HAVE AIDS' (APRIL 2013)

DUSTIN W (FACEBOOK)

If you haven't heard it already, some interesting news was officially posted today on the Seoul Metropolitan Office Of Education Facebook group. This is directly from John Pak, The SMOE Coordinator for Native Teachers.

"NOTICE: Renewal Medical checks

If you are renewing, you will need to get a medical check. In the past we required a medical check with the drug and HIV test. Starting this semester, SMOE will not require the DRUG and HIV testing. You will need to submit the basic medical check only to those who are renewing (you should have go this notice in the renewal package/forms)

***Only new in-coming SMOE teachers will be required to do the Medical check with the Drug and HIV test for their ARC/immigration and SMOE."

I thought this was interesting in light of the article published in Groove a couple of months back about the HIV testing. I was very happy to hear this news!

ON 'IS KOREA'S EFL EDUCATION FAILING?' (MARCH 2013)

CHRIS (GROOVEKOREA.COM)

foreigners who come here are not teachers! they are native speakers who come here for a good time, don't care about teaching. they want to travel, drink with their friends and just hang out. you want to teach a race a language, you need real teachers, and students who want to learn!

ON 'THE FEAR OF BECOMING A HOUSEWIFE' (AUGUST 2013)

SIMPLYME (GROOVEKOREA.COM)

Wow, it doesn't take a feminist to want to have a marriage in which responsibilities are shared and equal. Just because you are raised one way, doesn't make it right. And though you are pointing fingers at her for believing in her Western upbringing, you are not condemning the man for his Korean upbringing. Both cultures need to be respected and compromised on. It is the year 2013, and yet there are still so many sexist pigs like many of the commentators here. Your job as a man is not only to go out and earn money, that is also a woman's job as well. Just like it is not only the woman's job to cook and clean, that is your responsibility as her husband and a member of the household as well. Embracing diversity is one thing, asking someone to forego their morals is another. You guys have all made assumptions like the husband does everything else and yet assume that this woman does nothing but complain. I'm of Asian heritage myself, brought up in Canada, and I am so disgusted by the majority of men I have met while living in Asia, where I currently work. They all assume because I'm Asian, that I'm weak and docile and that my dream is to live in their shadows, bear their offspring, and cook for them, clean after them. I make more money than most males I've dated but after a long day's work, I still go home and cook and clean, as is expected of the man I choose to be with. I don't care if you make more or less money than me, you better be my equal in every other way. You should all be ashamed of yourselves, and I fear for the women who get suckered into having relationships with you.

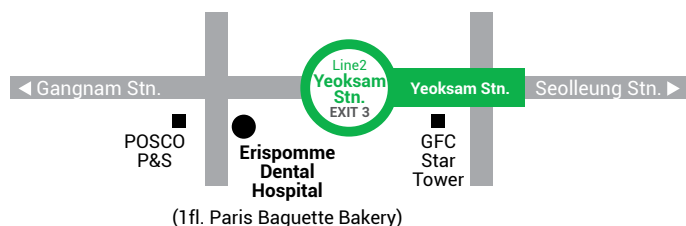
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MUST READS

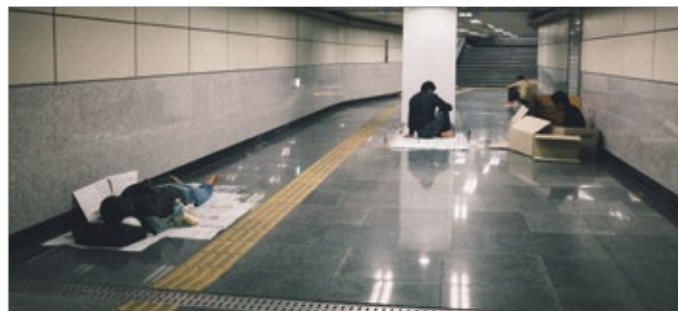
12 countries of Christmas Page 26

For many expats, Christmas in Korea is very different from what they've come to expect from a typical Christmas Day. Yanick Filipe, a student from Angola, gets together with friends at a bar. Some people go the more conventional route and shell out for a traditional meal, no matter the cost. Others, like Ann Ibanez, a programmer from the Philippines, take advantage of the time off by traveling overseas.



Feed your Seoul Page 38

Kim is just one of the people I met on a drizzling Sunday evening in early October through a volunteer group, PLUR (Peace, Love, Unity, Respect), which works with underprivileged kids, animals and homeless people each week. Tonight's event, Feed Your Seoul, is headed by Brian Weilk and Moon Sun (Mia) Park, who, along with 10 other volunteers, buy, prepare and distribute food to homeless people in the area.



Give and take, and take some more? Page 54

Between the peace group that's actually a brainwashing cult, the megachurch that celebrates the Prince of Peace and Son of Man by funneling money into its ministers' pockets, and the charity trust whose leaders keep ending up in front of the courts, it can get tricky finding a safe place to donate.



'Tis the season for adventurous eating Page 58

Our fair city of Seoul offers genuine ancient-Rome-level-of-indulgence feasts to which turkey dinner (in Korea) pales in comparison, feasts that your friends and family back home cannot imagine eating. So think of this as the Christmas when you ate adventurously and take advantage while you can.



Romancing the train Page 74

I've ridden trains from first class to third: at times in style, like along the Panama Canal in a refurbished VistaDome, and at other times more humbly, as in the wood-paneled, brass-fitted train I took through Zimbabwe. I took the Marmara Orient Express to Istanbul three times, have zigzagged through the Eastern Bloc and have tried to sleep on the crowded, steam engine-pulled, slow express trains in Pakistan. But no train can compare to the longest of all: the Trans-Siberian Railway.



Short-term street art Page 84

"I tend to make all my art really big and really impractical," Jesse Olwen says, peering over a painting he's about to temporarily install under the Hangang Bridge on the Han River. Chasing the sunrise on foot, the Canadian artist delicately maneuvers the artwork, which straddles the line between street art and still life, as he crosses Seoul's sidewalks to the chosen spot.





www.museum.go.kr

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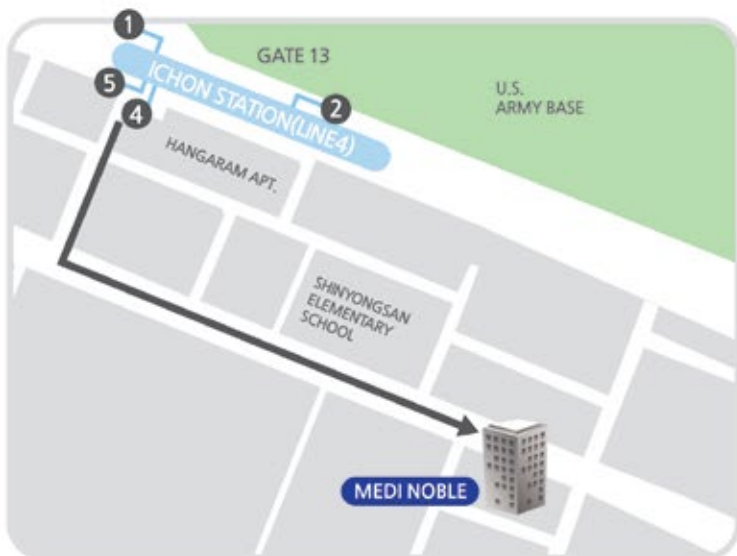
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COVER

How to build your community

With December upon us, the holidays inspire acts of giving, sharing and helping. But volunteering is a year-round activity that, as many attest, gives you more than you put in. Help the homeless, teach a child, fundraise for refugees — whatever your passion, just get out there and do it.

Read the story on Page 42.



Cover illustration by Michael Roy
Design by Park Seong-eun

Our past three issues



November 2013

Business of buying a bride
Sordid tale of soju
48 Hour Film Project



October 2013

7th anniversary
Self-reflection at Haeinsa
The Beatniks



September 2013

Korea's dying students
Peddling Korea
Noah Cicero

Seoul

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WHAT'S ON

FESTIVALS

LIVE MUSIC / BAR

CHARITY

NETWORK

ARTS

TOURS, SPORTS

1 - Sunday

ARTS / THEATER

Joseph and the Amazing Technicolor Dream Coat @ Universal Art Center, Seoul; to Dec. 12; www.uac.co.kr

ARTS / THEATER

Probationary Theatre "Race" @ White Box Theatre, Seoul; probationarytheatre.com

DANCE

Heineken Presents Sensation, Wicked Wonderland Dance Party @ Ilsan KINTEX; ticket.interpark.com

2 - Monday

ARTS

"The Sleep of Reason" Exhibition @ Songeun Art Cube, Gangnam; to Dec. 7; songeunartspace.org

FESTIVAL

Birdwatching Festival @ Junam Reservoir, Changwon; junam.changwon.go.kr

3 - Tuesday

ARTS

D'Art Museum @ Haeundae Grand Hotel, Busan; to Dec. 9; digital-art-museum.com

NETWORK

Tuesday Trivia Nights @ Bull & Barrel, Itaewon; sign up at 9p; facebook.com/BullN-BarrelSeoul

NETWORK

LanguageCast Language Exchange @ Korea University, Seoul; meetup.com/Languagecast

4 - Wednesday

MUSIC

Kenny G with the Band and Orchestra @ Daejeon Culture and Arts Center; djac.or.kr

NETWORK

Beginner Drawing & Painting Lessons @ Jankura Artspace, Seoul; meetup.com/seoulart

ARTS

The Nutcracker @ Universal Art Center, Seoul; to Dec. 31; uac.co.kr

5 - Thursday

ARTS

"Design: Another Language" @ National Museum of Modern and Contemporary Art; to Feb. 23; moca.go.kr

ARTS

tele-Be @ Gallery Hyundai; to Dec. 8; galleryhyundai.com

6 - Friday

COMEDY

Comedy Night @ The Harp in Jeongja, Seoul; facebook.com/TheHarpJeongja

EXHIBITIONS

Science Show - The Body @ War Memorial of Korea, Seoul; to Mar. 2; scienceshow.co.kr

ARTS

Wicked, the Musical @ Charlotte Theater, Seoul; to Dec. 22; ticket.interpark.com

7 - Saturday

CHARITY

CLASH fundraiser for Angel House @ Freebird in Hongdae; email clash.twoworlds@gmail.com; see Page 52

ARTS

48 Hour Film Project screening; facebook.com/48film; sponsored by Groove Korea

MUSIC

Myeongdong Night Festival Christmas Party @ Outside Myeongdong Theater; facebook.com/myeongdongnightfestival

The Gwangju toy drive project aims to provide gifts for underprivileged children at orphanages. See Page 50.



8 - Sunday

ARTS

Mama Mia @ Blue Square Musical Hall, Seoul; to Mar. 23; ticket.interpark.com

OPERA

La Boheme @ Seoul Arts Center; Dec. 5-8; sac.or.kr

ART

"The Real Inspector Hound" @ White Box Theatre; 8p Dec. 7, 3p & 6p Dec. 8, 4p & 8p Dec. 14, 3p Dec. 15; ticketing@seoulplayers.com

9 - Monday

OPERA

La Boheme @ Seoul Arts Center; Dec. 5-8; sac.or.kr

ARTS

The Substation-Seoul Art Space_MULLAE Project 2013 @ The Substation Gallery; Dec. 9-15; substation.org

10 - Tuesday

ARTS

Ballerina who Loved a B-boy @ Kyunghyang Art Hill, Seoul; ongoing; showboy.com

ARTS

"Video Vintage" exhibit @ Gwacheon Museum of the National Museum of Modern and Contemporary Art; to Dec. 31; mmca.go.kr

ARTS

Changed Unchanged: Korea from the Road - Photographs by Blair Kitchener @ Café des Arts, Jung-gu; Dec. 4-30

11 - Wednesday

ARTS

Ryan McGinley Photo Exhibition @ Daelim Museum of Contemporary Art, Seoul; to Feb. 23; daelimmuseum.org

ARTS

Congo River - Art of Central Africa @ National Museum of Korea, Seoul; to Jan. 19; museum.go.kr

12 - Thursday

ARTS

Patrick Moya Exhibition @ RADIUM Art Center, Busan; to Jan. 19; radiumartcenter.com

NETWORK

Yeoksam Winter's Tale - Christmas Party @ Yeoksam Global Village Center, Seoul; global.seoul.go.kr/yeoksam

13 - Friday

ARTS

From Picasso to Jeff Koons @ Seoul Arts Center; to Feb. 23; www.sac.or.kr

NETWORK

BCKK Christmas Lunch @ Grand Hyatt Seoul; www.bckk.or.kr

FESTIVAL

Boseong Green Tea Plantation Light Festival @ Boseong Green Tea Plantation; to Feb. 2; boseong.go.kr

14 - Saturday

BAR

Amnesty International Write for Rights @ Whiskey Weasel Pub in Ilsan; 4pm; whiskeyweasel.blogspot.com

CHARITY

Amnesty International Write for Rights @ Whiskey Weasel Pub, Ilsan; 4p

CHARITY

Justice for North Korea Christmas fundraiser @ Rocky Mountain Tavern, Itaewon; 10,000 won; www.justice4nk.org; see Page 46



For suggestions or comments,
email events@groovekorea.com

*All the events published in this calendar are subject to unforeseen changes by the promoters. Groove Korea does not take responsibility for any misunderstandings or third party damage.

15 - Sunday

ARTS

'The Nightmare Before Christmas'; Dec. 14, 15, 21, 22; facebook.com/nbcthemusical

ARTS

Drum Cat @ Myungbo Art Hall, Seoul; ongoing; ticket.interpark.com

16 - Monday

ARTS

Ghost, the Musical @ D Cube Art Center, Seoul; to Dec. 22; ticket.interpark.com

FESTIVAL

Busan Christmas Tree Festival; Around Gwangbok-no, Busan; to Jan. 5; bctf.kr/xe

17 - Tuesday

MUSIC

Asian Kung-Fu Generation, Straightner, Nell @ Uniqlo AX, Seoul; ticket.interpark.com

ARTS

The Party (Janchi) Seoul Namsan Gugakdang; to Dec. 29; sngad.sejongpac.or.kr

18 - Wednesday

FESTIVAL

Seoul Design Festival @ COEX Convention & Exhibition Center, Seoul; to Dec. 22; designfestival.co.kr

ARTS

I LOVE SEOUL @ SeMA Buk Seoul; to Feb. 28; seoulmoa.seoul.go.kr

19 - Thursday

ARTS

Music Show Wedding @ Music Show Wedding Theater, Hongdae; ongoing ticket.interpark.com

MUSIC

Deep Thursdays @ Platoon Seoul; kunsthalle.com/seoul

20 - Friday

CHARITY

Secret Santa @ Yongsan Center for the Disabled; global. seoul.go.kr/itaewon; see Page 53

TRAVEL

Shuttle bus services to Gangwon Province begin @ Donghwa Duty Free Shop, Gwanghwamun; gogangwon.com

21 - Saturday

MUSIC

2013 Psy Concert All Night Stand @ Seoul Olympic Park; Dec. 20-22; interpark.com

MUSIC

Hip Hop All-Stars + Rap Battle @ Dojo, Gyeongnidan; facebook.com/dojolounge

22 - Sunday

MUSIC

Ronn Branton - 'Jazz Christmas' @ Sejong Cultural Center, Seoul; For tickets, whom-re@kornet.net

CHARITY

2013 HOPE 2nd Annual 'Christmas for Children' Program @ Mulmangcho Adolescent Center; facebook.com/volunteer.hope

23 - Monday

ARTS

Hilton Christmas Train Display @ Seoul Millenium Hotel; to Feb. 2; For info, 02-317-3114

ARTS

Gravity and Lightness @ Doosan Gallery; to Dec. 31; doosangallery.com

24 - Tuesday

MUSIC

HotSechGodRG Concert: Legend Back @ Central City Millennium Hall, Seoul; interpark.com

ARTS

"Jesus and Deaf Lamb" exhibition @ Seoul Museum in Buam-dong, Jongno, Seoul until Jan. 19, 2014; For more information, (02) 395-0100 or visit www.seoulmuseum.org.

Hellivision Plays at Salon Badabie on Dec. 7. See Page 88.



25 - Wednesday

MUSIC

Yuhki Kuramoto and Richard Yongjae Christmas Concerts @ Seoul Arts Center; www.sac.or.kr

MUSIC

Again this year! DJ DOC concert @ Busan BEXCO, Busan; ticket.interpark.com

26 - Thursday

MUSIC

10cm @ Sejong Center for the Performing Arts, Seoul; Dec. 24-28; ticket.interpark.com

ARTS

NANTA @ NANTA Theater - Chungjeongno; ongoing; nanta.i-pmc.co.kr

27 - Friday

ARTS / THEATER

Fuerza Bruta @ Big Top Theater, Seoul; to Dec. 31; ticket.interpark.com

ARTS

To Survive the Death @ Gaain Gallery; to Dec. 27; gaainart.com

28 - Saturday

MUSIC

Traditional Korean Music and Dance Performance @ National Gugak Center, Seoul; gugak.go.kr/eng

MUSIC

Saturday Premium Performance @ Umyeon-dang in National Gugak Center, Seoul; gugak.go.kr

29 - Sunday

MUSIC

Benefit concert for the victims of Supertyphoon Haiyan, Seoul; facebook.com/askwhatsnext

ARTS

Rewriting the Landscape: India and China @ National Museum of Modern and Contemporary Art, Gwacheon; to Mar. 2; mmca.go.kr

30 - Monday

MUSIC

Jang Kiha and the Faces Year-End Concert @ Olympic Park Olympic Hall, Seoul; ticket.interpark.com

ARTS

Kung (Battle B-Boy Season 2) @ Samjin Pharmaceuticals Building, Seoul; ongoing; ticket.interpark.com

31-Tuesday

FESTIVAL

Homigot Sunrise Festival @ Homigot Sunrise Square, Pohang; eng.ipohang.org

MUSIC

Glen Check @ Blue Square, Seoul; bluesquare.kr



KOREA JOONGANG DAILY

In association with *International New York Times*

NATIONAL NEWS with GROOVE

December 2013 / www.koreajoongangdaily.com

HELICOPTER COLLIDES WITH GANGNAM HIGH RISE

After a helicopter crashed into a deluxe high-rise apartment building in southern Seoul in late November, authorities temporarily banned entry into the damaged I-Park apartment complex located in the affluent Gangnam District.

The decision came amid growing safety concerns that debris from the accident — which broke windows and damaged the outer walls of the building — could fall down to the ground.

However, the Ministry of Land, Infrastructure and Transport said that following the first safety inspection, they judged that there was no possibility of a collapse because no structural damage was detected.

The helicopter clipped the side of the complex's 102 building, shattering windows and damaging the outside of the structure between the 21st and 27th floors before falling to the ground.

The ministry added that it will take about two weeks for a thorough safety inspection to be completed.

The property values of the damaged I-Park apartments, built by Hyundai Development Company in 2004, are some of the highest in Seoul.

With the entry ban in place, a group of about 30 residents of the 38-story building spent the night at a nearby hotel or with relatives.

The helicopter, a U.S.-built Sikorsky S-76 model owned by LG Electronics, crashed into the building in heavy fog at about 8:54 a.m. on Saturday, Nov. 16, killing the two men on board. Authorities recovered the bodies of

Park In-gyu, the 58-year-old pilot, and Goh Jong-jin, the 37-year-old co-pilot, at the scene.

Park was a veteran pilot of 21 years, with more than 6,500 hours of flight time. Co-pilot Goh had 3,310 hours of flight time and 13 years of experience. The two men were both graduates of the Air Force Academy and flew a presidential helicopter while in the military. Park and Goh were buried in the Daejeon National Cemetery and Icheon National Cemetery, respectively.

The helicopter, one of the two private choppers the conglomerate had purchased in 2007, was heading for a heliport in Jamsil, near the I-Park complex, to pick up four LG executives for a trip to a factory line in the southwestern city of Jeonju, North Jeolla Province.

According to LG, Park had mentioned about two hours before takeoff that the four officials might need to go to Gimpo International Airport for their flight to Jeonju because of dense fog over Seoul. However, he called again at about 8 a.m. confirming he would be able to pick up the officials in Jamsil, as weather conditions had improved.

The company's remarks were intended to alleviate suspicions that the mobile phone maker might have pressured Park to come to Jamsil despite heavy fog just for the convenience of the officials, who live near the Jamsil area.

In a press briefing on that Saturday, an aviation official said the helicopter might have deviated from its course just a few minutes prior to the fatal accident. "The helicopter might have deviated from the flight path when it

was flying over the Han River near the heliport in Jamsil (where it was supposed to pick up the four LG officials), though further examination is necessary to find the exact route it took," said Kim Jae-young, head of the Seoul Regional Aviation Administration.

The ministry then began analyzing the black box retrieved from the downed chopper. The analysis, expected to take at least six months, could reveal the flight route, altitude and velocity of the helicopter, as well as the conversations inside the cockpit at the time of the crash.

The ministry announced later that week that it will conduct a special safety inspection into 33 companies that own and operate 109 private helicopters, which will last until Dec. 31.

"We will bring stern (legal) punishments to companies found to have violated safety codes," the ministry said.

The Seoul Metropolitan Government also said that it will conduct a joint inspection with the Seoul aviation administration until the end of the year to inspect 159 high-rise buildings that could be potentially hazardous for aircraft, as well as the maintenance conditions at 488 heliports across the city.

LG Electronics, meanwhile, is insured by LIG Insurance and is expected to receive up to \$11 million for the demolished helicopter, \$10 million for compensation to the I-Park residents and \$400,000 for the two deceased pilots.

TRASH HEAPS UPON HONGDAE

On a recent Friday night, one of Seoul's most popular thoroughfares, the street in front of Hongik University — known as Hongdae — was flooded with revelers, bar hoppers and college students.

Around 7 p.m., four street cleaners emerged and began the tedious routine of removing trash from the street.

They picked up discarded cigarette butts, paper cups and cans until 9 a.m. when the area was finally cleared.

But as they left, more people flowed into Hongdae and the situation began to change.

After 10 p.m., the streets were once again covered with garbage. Flyers — many of them advertising sexually explicit promotions — littered the ground.

Hawkers spread their material to passersby, and some even threw their handouts into the air as they drove through on motorbikes.

The flyers quickly spread — under foot, through hands and by the wind — until the place once again became a dump. By dawn, the street was carpeted with paper.

"There are so many foreign tourists these days in the Hongdae area," said Lee Nu-ri, a student who was in Hongdae that night, "and it's unpleasant and embarrassing when I see these flyers advertising prostitution lying on the street."

Hongdae's 220-meter-long "carless stretch" — where vehicles are restricted during certain hours on the weekends — was in an even worse state.

"On Friday night, the flyers start to pile up until the weekend, and then the street is entirely covered with them," said a man surnamed Lee, who runs a supermarket near the tourist area.

Simply put, trash is becoming an issue in Hongdae.

And so much so that officials are now beginning to worry that excessive refuse is compromising the area's tourist-friendly feel. Of particular concern is the illegal distribution of flyers, which often promote risque clubs or events.

From May to September, the estimated amount of trash collected on the weekends around Hongdae — Se-

ogyo-dong of Mapo District — averaged about 5 tons, which is about four times the daily average at 1.2 tons.

Illegal flyer distributors are typically fined between 18,000 won (\$16) to 35,000 won depending on the number of the handouts disseminated.

Mapo District has a flyer regulation team, which typically patrols from 9 a.m. to 5 p.m.; once every one or two weeks they might conduct a night inspection until 10 p.m.

However, because most flyers are spread after 11 p.m., those passing around handouts can easily avoid reprimand. The district had no violations on record for this year.

"Since the phone numbers on the flyers are usually phone numbers with borrowed IDs, it's difficult to track them without the help of the police," said a representative from the Mapo District Office.

"Those throwing the flyers also disappear directly afterward, so those individuals are also difficult to track down."

A shortage of workers and access to funding compound the problem, the representative added.

In reality, the people available who can work until dawn around Hongdae are limited, he said, which further stifles proper regulation.

Still, some point out that successful regulation is largely contingent on how seriously district offices tackle the issue.

Gangnam District Office has made noticeable headway in this arena.

Last July, the office expanded its illegal flyers regulation team, which managed to confiscate 58,000 flyers and reprimand 28 people in charge of distributing them.

They also created a team dedicated to eradicating the distribution of sexually explicit flyers, which collaborates with the Suseo Police Precinct. The team is made up of 150 people who work from 5 p.m. to 11 p.m.

"Until this year, it was impossible to walk around the streets of Seolleung and Gangnam Station without stepping on the flyers," said Kim Min-jong, an officer at Gangnam District Office.

"But now you can barely find these flyers on the street."

KOREAN STUDENTS BEGIN OUTSOURCING HOMEWORK TO AGENCIES

Lee, like many women in Korea, is an overly involved mother. The 41-year-old considers her son's school assignments her business. Homework scores factor into overall academic performance, along with the college entrance exam, when universities select their students.

So if something might affect her son's chances of getting into a good school, Lee — who gave only her surname — leaves nothing to chance.

But one assignment in particular tested her resolve. Her son's art teacher had asked the class to make a unique work using hanji, traditional handmade paper made from the bark of indigenous mulberry trees.

It was unfamiliar territory for Lee. So she searched her mind, trying to come up with a solution. Suddenly, she recalled an advertisement she had seen recently, which read, "We do art homework for customers."

She immediately found the business online and filled her address in on its website, along with the specifics of the assignment and the deadline. The agency charged 30,000 won (\$28), and Lee received the finished assignment two days after sending the fees.

"My son still thinks that I did the homework," she admitted. "I wanted to, but I'm so busy with household affairs and overseeing my son's studies."

These days, many parents like Lee are losing confidence in typical hagwon — cram schools that prepare students for college entrance exams — and believe they are no longer enough to turn their children into top performers. And their drive to see their children succeed is where so-called homework agencies have found a new niche. There are a total of 40 websites like the one Lee found. And these agencies, while still not as prevalent as hagwon, are gaining momentum among busy mothers and stressed out students, charging clients between 20,000 won and 70,000 won per assignment.

Many of the agencies specialize in subjects not typically covered in private academies. The most common services are for fine arts projects, which are generally more time-consuming.

Most parents believe time spent working on these types of projects takes away from the time their child could be using to study for exam-centered subjects, like English and math.

But even though these businesses compromise the ethical standards of the public education system, the Ministry of Education has done little to rein in the agencies, citing a lack of legal regulation for such entities. "There are rules for hagwon, but we don't have any specific guidelines to regulate (these homework agencies)," said one Ministry of Education official, who requested to remain anonymous.

But those in education circles say these informal entities are problematic, and that there is a pressing need to punish these businesses and the parents looking for assistance.

"The Education Ministry needs to come up with ways to implement a new set of rules that warrants punishment," said Kim Moo-seong, a representative of the Korean Federation of Teachers' Associations. "This issue needs to be addressed. It is seriously jeopardizing public education."



CHRISTMAS IN KOREA

12 COUNTRIES

OF CHRISTMAS

EXPATS FROM AROUND THE WORLD CELEBRATE CHRISTMAS
THEIR OWN SPECIAL WAY IN KOREA

Story and Photos by **Stephanie Anglemeyer**
Illustration by **Michael Roy**

In Côte d'Ivoire, people take to the streets at Christmastime and celebrate in a festival-like atmosphere. In Bangladesh, the 25th is celebrated by Christians and Hindus alike under the name bara din, or "big day," and is observed nationally. In Guatemala, the birth of baby Jesus is commemorated on Christmas Eve by shooting off fireworks.

In Korea, it has largely become a holiday for couples. They get together in coffee shops to eat cake and sometimes exchange gifts. Single friends dread the holiday, often consoling each other before vowing that they'll have a boyfriend or girlfriend by next Christmas. In some houses with younger children, 산타 할아버지 (santa halabeoji), also known as Grandfather Santa, leaves small presents.

For many expats, Christmas in Korea is very different from what they've come to expect from a typical Christmas Day. Yanick Filipe, a student from Angola, gets together with friends at a bar. Some people go the more conventional route and shell out for a traditional meal, no matter the cost. Others, like Ann Ibanez, a programmer from the Philippines, take advantage of the time off by traveling overseas.

Groove Korea spoke to expats in Korea from 12 countries to see how they celebrate Christmas back home and how they've adapted their traditions for their lives in Korea.







Angola

Yanick Filipe, student

In Angola, a former Portuguese colony on the northwest coast of Africa, Christmas is just the start of a weeklong, countrywide party. That being said, Christmas Eve and Christmas Day are all about loved ones; families typically go to church at midnight and spend the rest of the day together.

Filipe's family usually doesn't go to church on Christmas Day unless it falls on a Sunday. Instead, they stay at home and reminisce about the past while talking about the future. After dinner, he might have a chance to go out with friends, but only after his family is finished celebrating together.

Traditional foods include bacalhao with potatoes, a dish made with salt cod, olives and boiled eggs. They also eat kizaca, which is made of cassava leaves stewed in peanut butter and served with funge (a porridge-like dish made of boiled flour — a staple in Angolan cuisine), plantains or plain rice. Many Angolans also consume calulu, a dish that mixes dried and fresh fish, okra, spinach and other vegetables.

When Filipe's in Korea, however, a typical Christmas consists of getting together with different friends and going to a bar, or maybe going to a party organized by friends. As in most cultures, Christmas in Angola is primarily a family holiday; without family close by, the day doesn't have the same meaning. Yanick misses the food, the warm weather and spending time with his family, especially when his father tells stories about his mother from when they were young.

Yanick Filipe is a student at Dongguk University in Seoul.



Côte d'Ivoire

Romauld Koffi, musician and volunteer

Côte d'Ivoire is a former French colony also located on the western coast of Africa, but farther south than Angola. Christmas is an important holiday (thanks to the French influence), but it's celebrated quite differently. People from the Ivory Coast often go to church on Christmas Eve before taking to the streets to celebrate in a festival-like atmosphere. The population is fairly young, so it's a common sight to see young people dancing to a type of fast music with a loud beat called decale coupe, or zouglou, a kind of music that is played mostly at Christmas. After the country's civil war ended just two years ago, young people have used music to release their stress.

Romauld Koffi's family usually goes to church at midnight on Christmas Eve and then exchanges presents after the service. On Christmas Day, the family will do something like go to see animals in the park or watch

a movie, followed by a meal in a nice restaurant. Foods commonly eaten on Christmas Day include chicken that's been fried in a special sauce, as well as attiéké, a dish made with cassava, which is similar to a potato. Another side they enjoy is aloko, which is fried plantain served with chili pepper and onions.

In Korea, however, time is money: Many Africans working here aren't able to celebrate Christmas because of a lack of time. They are often sending money back home to families, so they lack the finances to celebrate in Korea. One tradition that Koffi has brought with him from his home country is attending a Francophone church for two hours on Christmas Day.

Romauld Koffi is a musician and volunteer in Korea.

Mozambique

Dalila Ismael, student

Mozambique is another former Portuguese colony located on the southeast coast of Africa. The official language is Portuguese, though most people only speak it as a second language, preferring other languages such as Swahili, Makhuwa and Sena. Much of the country is Christian, but Dalila Ismael's family is not, so Christmas is simply celebrated as a family day. They have a small party with good music and food, and just have fun with each other.

Around the end of November, Mozambicans begin their Christmas preparations: where to go, what to do, what to eat, etc. They often travel to South Africa to do their shopping. On Christmas Day itself, observers wear red and celebrate with their families, having gone to church at midnight the night before. "On that day, you're prohibited to be sad; you must be happy," Ismael says. Families prepare Galinha à manduca, a chicken dish made with rice, lard and chicken blood, or frango, another chicken dish that's cooked in a clay pot and has ham, beer and brandy in it.

Since Ismael's family does not observe Christmas, she only has one special Christmas memory: Three years ago, a friend was at her house on Christmas Eve. At midnight, she suddenly asked to go home since it was a special day. Ismael's family drove her friend home, but when they got there, the friend's family had already gone to church. They opened the door and were surprised to see the Christmas tree with all of the presents underneath. Shortly after, her friend's parents arrived and greeted them, "Merry Christmas!"

Dalila Ismael is a student at Kangwon National University in Chuncheon.

Uganda

Dorothy Nabasirye, student

Uganda, a landlocked country close to the heart of Africa, is a mostly Christian country, so the Christmas season is particularly meaningful there. Though many attend church on Christmas Day, others, especially those who will be busy cooking, will attend church on Christmas Eve. Families exchange presents before at-



tending the Christmas services; if they are giving clothing, the recipient can wear their new clothing to church. Instead of receiving presents during the middle of the night, children are visited by Father Christmas during Christmas parties.

Ugandans don't have a representative Christmas food. Instead they indulge and cook everything they enjoy: turkey, beef, chicken, pork, vegetables, beans, peas — anything that's in the garden gets cooked. Wealthy families can hire someone to do the cooking for them.

During her three years in Korea, Dorothy Nabasiye's Christmases have varied from extremely fun to very boring. She stayed home for her first Christmas here, but Nabasiye's second and third Christmases were both spent with friends. The foreign students at her university get together to hang out or play games with each other, or she attends church with her fellow Christian friends. The hardest part about adjusting to a Korean Christmas, even after three years, has been the unpleasantness of the cold weather.

Dorothy Nabasiye is a student at Hanyang University in Seoul.

Bangladesh

Purnima Mitra, student

Although Christians are a significant minority, Bangladesh, a country bordered by India on three sides, has a surprisingly active Christmas culture. Christmas Day is known as bara din in the Bangladesh language, which means "big day." It is a national holiday and is celebrated across the region's different faiths.

Starting on Christmas Eve, many Hindu Bangladeshi will prepare traditional foods from their country, such as biryani, a special kind of rice that is sometimes served with mutton or chicken, and finni, also known as kheer, a sweet food made with dense milk, sugar and kalajira, a type of rice. Bangladeshi also love to dig into a nice cake, especially chocolate, at Christmastime.

Bangladeshi Christians head to church after 4 p.m. on Christmas Day, as it's a very holy day for them. They make sure to include their non-Christian friends by giving them presents, and Bangladeshi Hindus return the favor by giving presents to their Christian friends on Hindu holidays. Young people enjoy wearing the same outfits as their friends of a different religion as well.

The tradition of Santa Claus giving presents to children is alive and well in Bangladesh. Parents buy presents for their children and claim that Santa Claus delivered them, although instead of placing them under the tree, they give them directly to the children.

Despite not being Christian, Purnima Mitra greatly enjoys Christmas and has cherished memories of celebrating the day as a child. She remembers the Christmas trees decked out in red, green and white ornaments,

the lights shining on the tree, and going to a friend of her father's house to play a game that involved looking for more ornaments.

She spent her first Christmas in Korea in a memorable fashion by attending church with a friend and performing onstage.

Purnima Mitra is a student at Korea University in Seoul.

Philippines

Ann Ibanez, programmer

The Philippines is well known for its love of a good party, and Christmastime is no different; it's almost a guarantee that locals will celebrate the holiday with their families. Unlike Korea, however, young couples are not given the option of spending it with their significant other. The preparations start early, just as they do in the United States. Decorations start appearing as early as October, including Christmas lights outside houses and Christmas trees inside. Children enjoy going house-to-house singing both Western and Filipino Christmas carols, with houses either giving the children change or politely refusing.

Many Filipinos attend church on Christmas Day because the big party, Noche Buena, is on Christmas Eve. They fill their tables with ham, an absolute necessity, as well as bread and fruit, especially round ones like apples, grapes and oranges. Filipinos believe that round-shaped fruits will bring you luck in the upcoming New Year. After church on Christmas Day, Filipinos usually finish off the leftovers from the night before and spend time with each other.

Like most other expats, Ann Ibanez longs for her family on Christmas Day, but still enjoys spending time with her friends and eating a special dinner. This year, however, she plans to visit Japan with a friend. The one thing that would improve Christmas in Korea, according to Ibanez, is more time off than just one day.

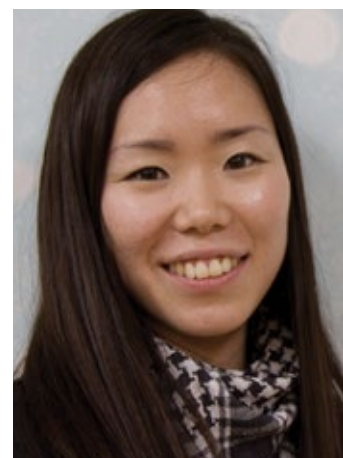
Ann Ibanez is a programmer in Korea.

Argentina

Vanessa Lee, teacher

Located in the lower half of South America, Argentina celebrates Christmas in the summertime, which has a big impact on its Christmas festivities. Instead of eating warm foods and drinks, Argentineans have large barbecues with their extended family where the family member with the largest grill automatically hosts. Children are usually the only ones receiving gifts at these large gatherings, and fireworks are set off at midnight.

The centerpiece of a Christmas dinner in Argentina is meat of all kinds: intestines, chicken, horse meat and different parts of cow, all falling under the category of asado, a catch-all Spanish word meaning barbe-





cue. Different salads are also enjoyed, such as Waldorf salad. In addition, the festivities are not complete without sidra, a carbonated alcoholic cider, as well as champagne in the wealthier households.

Vanessa Lee's life and Christmas traditions changed dramatically when, at 13 years old, she moved to the United States with her family. After that, her family couldn't afford to decorate or even buy a Christmas tree, and she no longer had the company of extended family to look forward to. She misses the time spent decorating the tree with her mother and seeing the sparkling lights of the tree glowing in the dark. Without those things, she says it's easy to miss the spirit of Christmas.

Vanessa Lee is a teacher in Korea.



Brazil

Rodrigo Braune, student

Brazil is another South American country where Catholicism has a significant influence. Like other countries, Christmas in Brazil centers on family. It's the only time of the year when one's entire extended family gets together. The festivities kick off on Christmas Eve, with each family gathering for a feast starting relatively late in the evening. Some households, though not all, set up a tree for the holiday season. Families exchange presents and larger families will draw names for "Secret Santa" so they don't have to buy presents for every family member.

Brazilians love good meat, and eating it at Christmastime is an absolute must. They eat turkey, as well as pernil (pork shoulder). Other essentials include farofa, a toasted flour mixture, and rabanada, a sweet bread almost identical to French toast that is a staple in the country. Rodrigo Braune's mother is unable to make it herself but, fortunately for them, a generous cousin lives next door and makes enough for everyone in the family. Brazilians also love to eat different fruits on Christmas, especially apricots.

Braune has many fond memories of Christmas in Brazil, especially the tradition of visiting a special Christmas tree that floats on a lake near his hometown. His earliest memory of Christmas is one that almost anyone can relate to: finding out that Santa Claus doesn't exist. He had asked for a particular item for Christmas and, after arriving at his uncle's house, his father abruptly announced that he had forgotten something at home. When the exact present that he had asked for was waiting for him under the tree the next morning, Rodrigo put two and two together and all of his childhood understandings of where his Christmas presents came from were shattered forever.

Rodrigo Braune is a master's student at Chung-Ang University in Seoul.

Guatemala

Ramiro David Bravo Santisteban, student

Christmas in Guatemala is a time of mass exodus from the larger cities to return to one's hometown. Ramiro David Bravo Santisteban's family, for example, returns to the town of San Pedro, located about 250 kilometers from the capital in the department of San Marcos. Seeing family is absolutely essential on this day, so relatives from all over the country gather at his grandparents' house.

With all of one's relatives gathered in one location, Christmas celebrations soon transform into a lively party. After a feast in the evening, the birth of the baby Jesus is commemorated at midnight on Christmas Eve by shooting off fireworks. After children have received presents from Santa Claus, everyone goes to bed and the festivities start anew in the morning.

Being a country steeped in Catholic traditions, Guatemala's Christmas traditions are focused on the more religious aspects of the holiday. Nacimiento, or nativity scenes, are first set up in the nation's households on Dec. 8 with a key piece missing: the baby Jesus. He is added to the scene on Christmas Eve and remains there until Dec. 31, when families put a small crown on his head and outfit him in handmade clothes.

Guatemalans enjoy several traditional foods at Christmastime, including tamales de carne, which are made when pork and chili sauce are folded into cornhusks and steamed. Preparations for the tamales must start at least one day before they feast due to their long and laborious cooking process. Locals also enjoy a cup of ponche, a mix of boiled fruits served in a hot cup.

Ramiro David Bravo Santisteban is a student at Kyung Hee University in Yongin.

Germany

Inge Veronika Hofmann, German Club President and volunteer

Germany is undoubtedly one of the best places in the world to spend Christmas, since the holiday is one of the country's most important religious festivals. Christmas markets start springing up all over the country at the end of November and, starting the fourth Sunday before Christmas, Germans light the first candle of their Advent wreaths, lighting the remaining four candles at one-week intervals. They also prepare their Advent calendars: cards with 24 little windows containing chocolate or other goodies that can be opened each day leading up to Christmas.

Christmas markets are one of Germany's most famous traditions. Individual sellers set up in groups and offer handmade gifts or decorations, foods or glühwein, a type of mulled wine. People come from all over the







world to experience the German Christmas markets, especially the one in Nuremberg, known in German as Christkindlesmarkt: "Christ Child Market." The Christkind, or "Christ Child," is a young woman between the ages of 16 and 19 who is elected for two-year terms and serves as the host and namesake of the market. She opens the market with a prologue that dates back to 1948, the first year the market was opened after World War II.

Christmas in Germany is not complete without a variety of rich, traditional foods that vary according to the region. Inge Veronika Hofmann's family, who is from Munich, serves fish with potato salad, meat with dumplings, duck or goose roast with red cabbage and, most importantly, homemade cookies that were made as a family. Germans traditionally attend Christmas Eve service and at midnight, and churches all over the country will ring their bells to signify the birth of the newborn Christ child.

Inge Veronika Hofmann is the German Club president and a volunteer.



Romania

Mihaela Apostol, doctoral student

Romania's Christmas is very much a family- and church-centered holiday. Over 80 percent of the country's people belong to the Eastern Orthodox Church, with the majority of the remaining population belonging to other Christian denominations. Members of the Eastern Orthodox Church participate in a special service called the Divine Liturgy of Christmas, and then retreat to their homes to spend the rest of the holidays, including Saint Stephen's Day on Dec. 26, with their families.

Romanians begin Christmas celebrations by slaughtering a pig on Dec. 20, Ignat Day, which celebrates Saint Ignatius. People in villages kill the pig, immediately fry some of its meat and then hold a funeral feast that signifies the gratitude the family's gratitude toward the pig, thanking it for providing nourishment. On Christmas Eve, known as Old Man Eve in Romania, people go caroling from house to house.

Mihaela Apostol's early Christmases were heavily influenced by the politics of her country. Her parents were not members of the Communist Party, so they did not have access to fancy things. Instead, they would have to wait in line all day in the cold and snow, registering on a list in order to obtain a few modest items for Mihaela and her brother. On Dec. 6, they would shine their boots in preparation for Saint Nicholas to come and leave them small presents, then repeat the ritual on Christmas Eve when Old Man Santa would come that night. On Saint Nicholas Day, good children receive presents while bad

children receive sticks, and on Christmas, good kids are given presents and bad kids receive none. Every Christmas Eve, her parents would decorate the tree with silver garlands and beautiful ornaments, along with candies that they would be allowed to eat after Christmas. The final piece was always the little white angel that they placed on top of the tree.

On Christmas Eve, Romanian women make traditional dishes such as sarmale, which are meat and rice rolls wrapped in cabbage and served with polenta, and cozonaci, a type of sponge cake topped with nuts, cocoa and Turkish delights that is similar to Italian panetone. Christmas morning means it's time to go to church so that they can bless the food before heading home to break their fast from eggs, meat and milk that they started on Nov. 14.

Mihaela Apostol is doctoral student at Seoul National University in Seoul.

Spain

Mikel García Madariaga, Spanish teacher

Spaniards have a saying: "Esta noche es noche buena, y no es noche de dormir," which means, "Tonight is a good night and it is not meant for sleeping." Christmas Eve is known as Noche Buena or "good night" in Spanish, and the Spaniards make sure it lives up to that name. Spain is a predominantly Roman Catholic country, though much of the country does not go to church on a regular basis. Nonetheless, many religious families will attend a special mass known as La Misa del Gallo or the "Mass of the Rooster." After, they will begin their family Christmas with a feast that will last into the wee hours of the morning. Non-religious families like Mikel's still start the feast on Christmas Eve and gather to sing Christmas carols after the entire family has eaten to their hearts' content.

Children may still receive small Christmas presents from Santa Claus on Christmas Day, but the majority of their gifts will be received on Jan. 6, known as Epiphany. Epiphany marks the day that the Three Wise Men finally arrived at the side of the newborn baby Jesus and gave him gifts. Children prepare for the coming of the Epiphany by putting their shoes outside, sometimes stuffed with barley, carrots and straw to give to the camels that have come so far. Men all over the country will dress up as the three wise men on Epiphany and bring gifts to needy and sick children. Spaniards also have grand parades and hand out sweets to all of the country's children on this day.

Since Spain is a rather large country, traditional Christmas foods can vary from region to region. Mikel's family usually bakes sea bream, a local fish, and serves it alongside lamb and elvers, a type of young European eel. Other families may indulge in lobster, other kinds of fish, ham, cheese and pâ-tés.

Mikel García Madariaga is a Spanish teacher in Korea.

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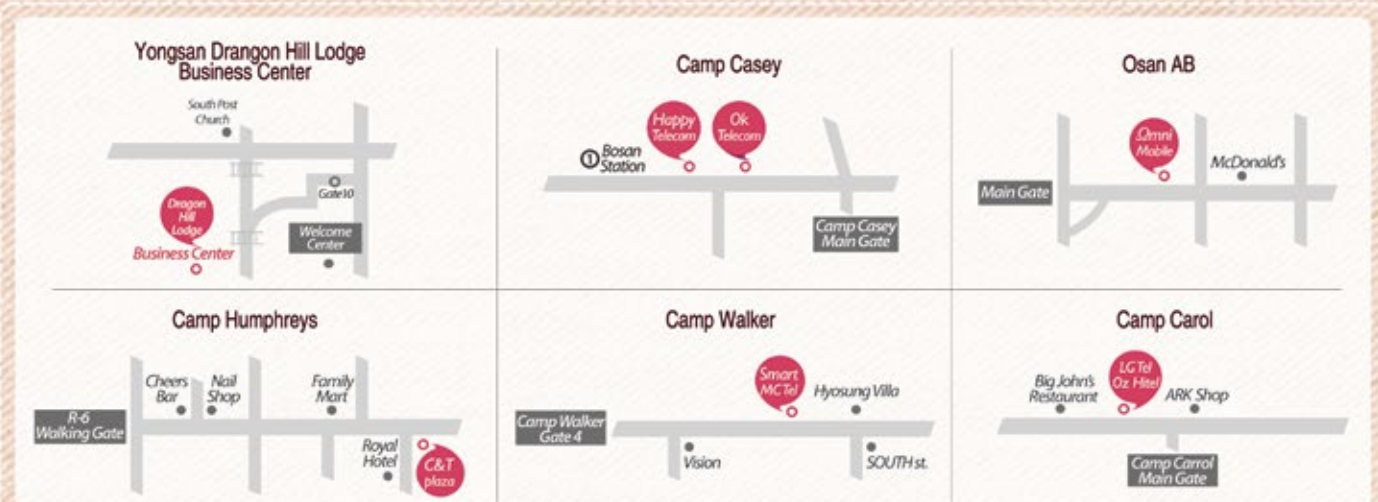
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IN NORTH KOREA, BICYCLES DRIVE AN ECONOMY

It's clear to anyone visiting North Korea that bicycles have come to play a vital role in daily life

Column by **Christopher Green** / Illustration by **Michael Roy**



As many as 75 percent of families in North Korea are said to use a bicycle on a regular basis, while a nice round 100 percent of successful businesspeople, particularly wholesalers, surely have access to one. In short, the country's commercial class has become a demographic of cyclists.

This is true from the border communities of Sinuiju, Hyesan and Rasun, all the way down to Kaesong on the plains of Hwanghae. Indeed, Kaesong is one place that has enjoyed a particularly impressive bicycle ownership boom over the last decade, according to Cho-

son Exchange's Andray Abrahamian. He says streets "that were a few years ago dominated by pedestrians are now clogged with bicycles."

In spite of the political tribulations that have threatened many aspects of peninsula commercial relations over the last five years, in Kaesong bicycle ownership is still made possible by the positive influence of employment at more than 100 South Korean firms operating in the nearby Kaesong Industrial Complex. It could scarcely be otherwise. Kaesong is a city of just 300,000 residents, and has little else going for it: It lies in North Korea's farming

heartland; it has limited industrial infrastructure; and it is in a militarily controlled zone, meaning that the documentation needed to visit it is more difficult to obtain than for many other places. Kaesong is thus dependent on the industrial complex for its modest prosperity, and so it is to be assumed that most of the bicycles on the streets of the city are bought, one way or another, with money earned from it.

But Kaesong is not the only place seeing a veritable boom in two-wheeled transit. There are visibly expanding cycling communities in most other North Korean cities, too. How can

ABOUT THIS COLUMN

Christopher Green is the manager of international affairs for Daily NK, an online periodical reporting on North Korean affairs from Seoul. The opinions expressed here are the author's and do not necessarily represent those of Groove Korea. For more information, visit dailynk.com.

this be? If Kaesong is blessed by its proximity to the nearby industrial complex, why is it not streets ahead of all other provincial cities in terms of bicycle ownership? After all, firms in the Kaesong Industrial Complex pay more than \$100 per month for each worker, an outlandish sum of money in a country of obvious poverty.

Partly, it is because the Kaesong Industrial Complex doesn't actually pay \$100 to each worker at all. The state expropriates somewhere in the vicinity of 80 percent of all payments made. Wages are paid in hard currency to the authorities, who then redistribute a small portion to the workers themselves, along with foodstuffs in lieu of a percentage of the remainder.

Despite these deductions, reliable wages plus additional products given to workers that can be sold in public markets to augment incomes make the complex an attractive employer. There are snacks given to workers during shifts to consider, too, as well as items that can be snuck out and sold. All this renders low headline salaries somewhat meaningless.

While Kaesong is seared into international consciousness as a method by which money seeps into the pockets of North Koreans, what is not often appreciated is that the same mechanism takes place via the medium of every JV (joint venture) company in North Korea. Kaesong is special; but it is not unique. There are a growing number of JVs, spanning most regions of the country. No exact information on the take-home pay of staff in JV enterprises is available, but a 2012 dispatch from the Joint Ventures and Investment Committee itself provides the basics of the official line:

"The minimum monthly wage for workers in North Korea was set at 30 euros, or about 42,000 won. In addition, foreign companies must pay 7 euros to each employee separately as social insurance. Overtime pay also needs to be paid and at the event of work related injuries or illness, the company is responsible for handling the situation with its board of directors."

Therefore, workers lucky enough to have jobs in Kaesong or in JVs elsewhere end up in a roughly comparable position.

In the case of Nampo, the North's main West (Yellow) Sea port, there is the South Korean-funded Pyeonghwa Motors Corp. and the nearby Daeam North Korea-China Friendship Glass Factory.

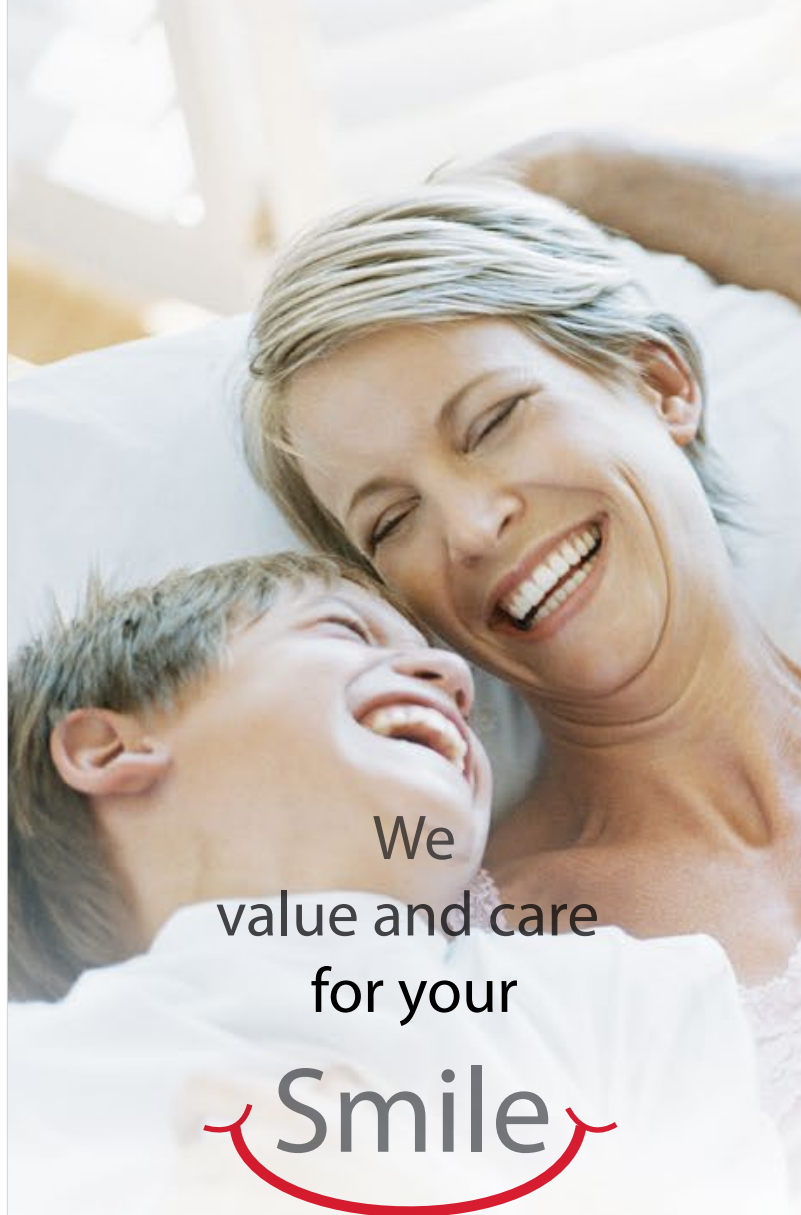
Thus, while it is the case that the KIC is the biggest single foreign-invested entity in North Korea, the pay available from any JV in the country is of a broadly similar standard and, contrary to popular misconception, there are actually quite a number of JVs around. Kaesong has 123 companies paying more than 50,000 people, a larger number than at any other single joint venture or Special Economic Zone. But that is the only difference; a difference of degree.

Neither Kaesong nor Nampo is exceptional. Each urban area has its own ways of surviving. Kaesong has the industrial complex; Nampo has cars and glass (and port services). Wonsan, another port, used to have the Moranbong ferry to and from Niigata in Japan, and is soon set to boast the Masik Pass Ski Resort, which should provide a trickle of foreign capital. North Hamgyong Province has the highest concentration of joint ventures overall, and only 2 million residents in total.

This doesn't mean that any urban center in North Korea is affluent by any reasonable measure, though it does mean that some businessfolk certainly are. What it also means is that urban areas are trying to find their own way. We should not forget that wages in joint venture companies are also considerably lower than the incomes of persons who enjoy success in the market, or who supply the market, or who occupy the multitude of Party, military and administrative chairs that allow for rent-seeking or supplementary income generation.

A job in Kaesong might be something to envy, then, and Kaesong might be a nicer place to live as a result. But there is more than one way to ride a bicycle, even in North Korea.

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LEAVING KOREA? DON'T FORGET YOUR MONEY

You may find that leaving your money in Korea could be
a bigger headache than anticipated

Column by **Paul Sharkie** / Illustration by **Jungeun Jang**



For those who take the time to research and plan their financial relationships, managing one's banking both in Korea and back home can be done with relative ease. I continue to be shocked, however, when I am contacted by those who were cautious about maintaining their finances up until the moment they left Korea. Regardless of whether someone's leaving temporarily or permanently, the assumption still pervades that people's accounts will be taken care of and they will be able to access them however they please. While this may be true in the short term, this is most certainly not the case the longer you are out of the country. In the end, you may find that leaving your money in Korea could be a bigger headache than anticipated.

Let us look at four likely examples of where this assumption can prove to be horribly wrong:

"I cannot remember my online password; I am traveling and desperately need to transfer funds to my (foreign) account from my Korean account."

In the case of Shinhan (other banks' passwords may vary), whether it be your four-digit PIN, your transfer or digital certificate password, you cannot reset passwords without visiting a branch with the appropriate identification in hand. Please keep in mind that this also applies when you are only away from Korea on vacation.

ABOUT THE AUTHOR

Paul Sharkie is the Foreign Client Relationship Manager for Shinhan Bank's Foreign Customer Department. Please visit Shinhan Expat Banking on Facebook for more information. The banking information provided in this column is based on Shinhan Bank policies and may not be applicable to all banks in Korea. — Ed.

"I no longer live in Korea and have lost my security code card / One Time Password (OTP) Device / bank/credit card. Can you send me a new one?"

In such very common cases, a visit to one of our branches is also required. (This includes your OTP devices running out of battery.) If you have lost or damaged your card, you cannot have a replacement sent to you in another country either. To put this into context, these rules mean that if you have not registered for online banking, short of coming back to Korea and visiting a branch with an understandable look of frustration on your face, you would not have any access to your account(s).

"My bank has informed me that my installment account / time deposit has expired. Can I renew my account over the phone or via email?"

In the case of Shinhan, if you take out what is referred to as an installment account (a fixed-term and fixed-rate installment savings account) or a time deposit (an initial deposit with the option of additional installments, where one locks into a fixed interest rate for a fixed amount of time), both will see interest payments upon maturity. If any funds are left in these accounts after their maturity, they will no longer earn significant returns. It is for this reason that we recommend that you close the existing account and open a new installment account/time deposit. With regards to the former, this cannot be done unless one actually visits a branch. With the latter, you can technically close it online, but only if you opened it online. Conversely, if it was opened in a branch, you would also have to close it there before you open a new one.

"I am out of the country and I have reached my yearly limit of \$50,000 USD overseas remittance online. If I still have money in my accounts that I need to send overseas, what can I do?"

The answer is short and simple. You may remit up to \$50,000 each year (or the equivalent). Therefore, if you wish to send more than this amount, you will have to 1) prove where you sourced the funds, and 2) remit only in person at a branch. If you think you might exceed this limit whilst out of Korea (check card purchases also count towards this), then you will also need to visit a branch in Korea with your identification.


Though the above scenarios present potentially alarming situations, please make note that your accounts will not disappear the moment you fly out of Incheon! If you make regular visits back to Korea, you might not run into great difficulty or financial dilemma. At the same time, however, there is a certain degree of risk here; it is more than likely that, at some point while you are out of the country, your account will require some form of maintenance or a security issue will occur that simply cannot be solved online or over the phone. In these instances, an in-person visit to a branch is often the only way to resolve the problem. This could prove to be very problematic for someone who now lives a costly plane ride away. My advice is this: If you plan on leaving Korea for good, maintain your housekeeping skills and close your accounts before you board that plane.

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FEED YOUR

VOLUNTEER GROUP LENDS A HAND TO CAPITAL CITY'S HOMELESS POPULATION

Story by **Anita McKay** / Photos by **Dustin Cole**
Interpretation and translation by **Lee Seung-eun and Kyndra Love**

Mr. Kim is a well-dressed man from Daegu who does not give the appearance that he is homeless. But he has been sleeping in a park near Seoul Station for seven years. With nothing but a sleeping bag and a small rucksack, he relies on a nearby church and homeless shelter for daily food and clothes. His story, he says, is no different from countless others.

The area surrounding Seoul Station where he lives is testament to Korea's economic success. Its rags-to-riches story is apparent in the skyline, with Samsung, Lotte and IBK signs illuminating the city from 20 stories high. While these high-rise buildings proudly display the country's world-renowned achievements, the

people occupying the ground below tell a different tale.

After his business in Daegu went bankrupt, Kim decided to move to Seoul "for a better life."

"I predicted that I would be homeless (when I decided to move to Seoul) because I had run out of money and I have a problem with my lower back," he says. "I had pretty much given up my life. I came here knowing that there was more support for homeless people."

Yet he had other reasons for leaving his hometown. "There are a lot of people who would recognize me in Daegu and I have a lot of friends there," he says. "I don't want people to recognize me. In Seoul, I don't have any connections."

UR SEOUL

SLEEPING ROUGH

Kim is just one of the people I met on a drizzly Sunday evening in early October through a volunteer group, PLUR (Peace, Love, Unity, Respect), which works with underprivileged kids, animals and homeless people each week. Tonight's event, Feed Your Seoul, is headed by Brian Weilk and Moon Sun (Mia) Park, who, along with 10 other volunteers, buy, prepare and distribute food to homeless people in the area.

"Sometimes people die here," says Mr. Kang, a social welfare consultant from the nearby homeless shelter Standing Back Up, who accompanies the volunteers. As we enter the subway station, he stops suddenly and gestures to an elderly woman sitting amid a pile of plastic bags, adjusting her socks, and continues, "You see that woman? She has a mental problem. She doesn't know how she lives and what she does."

Kang estimates that there are 300 people sleeping rough in the area each night, with numbers continuing to rise. Although it is extremely difficult to estimate what proportion of Korea's population is homeless, statistics from the Ministry of Health and Welfare show that their numbers are increasing. The Chosun Ilbo reported that there were 4,187 people classified as homeless in 2010. That figure grew to 4,921 in 2012, an increase of 17.5 percent.

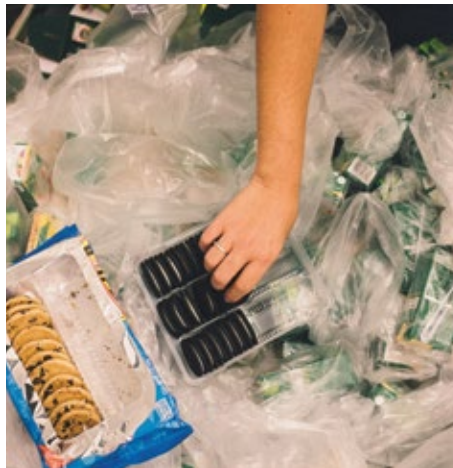
While Kang attributes mental illness and economic

hardship as the main reasons people end up on the streets, he says that the destruction of the traditional family unit is causing more older men to become homeless.

"Children choose not to live with their parents, so it's usually the two old parents living together," he says. "If the man passes away first, the woman finds a way to survive because she knows how to cook and can take care of herself. When the woman passes away first, the man has no idea how to survive or live and the children don't want to take responsibility for them. So they come out and live here."

Even if a homeless person dies on the street, Kang says, some families can be reluctant to claim the body. "Obviously they were not from a very well-off family, so money has a lot to do with them living this kind of life," he says. "The families themselves don't have a lot of money, so they can't provide a funeral."

As we move through the station, we enter a tunnel that is acting as a shelter for the night to no less than 30 men. Some have flattened cardboard boxes in the absence of a sleeping mat, while others use them as a windshield or as a way to give themselves some privacy — a concern that Kang says is very important. "They want to separate themselves from the pedestrians," he says. "They know that they are at the bottom of the social chain, so they don't want that attention."



CONFLICT ON THE STREETS

As the cold weather begins to set in, more homeless people around the area will try to take refuge in a shelter, but space is limited and not everyone is guaranteed cover from the harsh winter.

When the snow begins to fall, Kang and other social workers patrol the area 24 hours a day to make sure everyone is warm. He believes that this can be a life-saver, as some homeless people are reluctant to ask for assistance from a shelter.

"Their reason for not wanting to go could be due to a previous attempt that they have made to ask for what they need," he says. "If (the shelter) doesn't have the supply to give it to them then and there, they get easily discouraged."

A self-described "good adapter," Kim says he struggled when he first arrived in Seoul but found friends through a natural process of just seeing the same people every day.

While this is how he found his group, he says that "a homeless society works the same way as a normal society" and conflicts between groups do occur.

"People in my group don't really drink that much. We just go to bed when it's time," Kim says. "But people from other groups ... we just fight with them when they make a lot of noise and distract us. They drink and sing and make so much noise and it's really disturbing."

For homeless people, violence doesn't just stem from group conflict. Mr. Lee, who found himself homeless after the auto-parts factory he worked for closed down, recalls an incident that used to happen "quite frequently" when he first became homeless. He was kidnapped. The group, he says, was a human-trafficking gang.

"I was sleeping on the street and woke up to find myself being kicked and punched in the face," he says.

Luckily, the police investigating the area knew the place where he was taken and found him.

HELP FOR THE HOMELESS

As we arrive back at Seoul Station, it becomes obvious how much PLUR's work is appreciated. For over two years they have been distributing food — a

sandwich, two cookies and soy milk — every Sunday, and it's clear by how well they are received that their arrival is anticipated. This is a fact that Kang says they should be "very proud" of.

Park, who co-leads the group every week, says that what PLUR does is such a tiny fraction of what needs to be done. "Giving food is a very momentary solution to the problem," she explains. "We can't just give them a bag of food every time. They have to learn to do something so they have something to look forward to in their lives. They need a purpose to their existence."

Kang has been working with Standing Back Up for four years and, while the shelter was not founded by the government, Seoul also funds job-training programs that give homeless people a way to reintegrate into society.

"The government plays a huge role because these private organizations are funded by Seoul city," he says. "Without the financial support of the district governments, these organizations wouldn't be able to help the homeless because it takes so much money to provide support."

Kang says that while some homeless people have lost all hope, others are eager to find work and get their lives back on track, like Lee and Kim. However, it's not an easy task.

Kim, a man that Kang describes as "diligent," is only able to find some type of paid labor about once a month due to his lower back problems and the lack of jobs available. At 47, he admits that he is "uncertain" about his future.

Despite this, he smiles and laughs through our entire conversation.

"I'm pretty upset, but I can't just frown because that would make other people unhappy," he says. "I'm happy and laughing on the outside, but on the inside I'm really upset. But then I think about other people and I want to make other people happy."

EMERGENCY HELPLINE

If you see a homeless person you think is in need of help, call Standing Back Up at (02) 1600-9582.

GROOVE



HOW TO VOLUNTEER

> PEACE, LOVE, UNITY, RESPECT (PLUR)

Participants should join the Facebook page and RSVP as there are limited spaces available: www.facebook.com/groups/volunteerforplur. Mobile numbers will be provided upon confirmation of participation.

Feed Your Seoul soup kitchen

Meet at Sookmyung Women's University Station, line 4, inside exits 1 and 2

When Fridays and Sundays at 6 p.m.

Task Dishing out food, collecting and washing dishes and general clean-up after

Help Your Seoul

Meet at Seoul Station, lines 1 and 4, outside exit 2

When Sundays from 7 to 9:30 p.m.

Donation 10,000 won (or as much as you can give) for food supplies

Task Buying, preparing and distributing food. There's a lot of walking involved, so wear comfortable shoes.

Help Your Suwon

Participants should email indefatigableoh@gmail.com or visit indefatigableoh.blogspot.com to sign up.

Meet at Suwon Station, line 1, exit 4, outside

When Sundays from 6 to 7 p.m.

Donation 10,000 won (or as much as you can give) for food supplies, hygiene kits or clothes

Task Buying, preparing and distributing food

> KOREA INTERNATIONAL VOLUNTEERS

Participants should join and RSVP to events on www.meetup.com/volunteers or www.facebook.com/KoreaVolunteers. Mobile numbers will be provided upon confirmation of participation.

Thomas Homeless Shelter

Meet at Yeongdeungpo Station, line 1, exit 6

When Fourth Saturday of every month from 9 to 11:30 a.m. and 11 a.m. to 3 p.m.

Task Preparing and cooking food, cleaning, doing dishes

Thomas Homeless Shelter

Meet at Yeongdeungpo Station, line 1, exit 6

When Second Sunday of every month from 10:30 a.m. to 2:30 p.m.

Task Preparing and serving food, cleaning, doing dishes

Garak Market Homeless Shelter

Meet at Garak Market Station, lines 3 and 8, exit 2

When Second Saturday of every month from 10:30 a.m. to 2 p.m.

Task Preparing and serving food, cleaning, doing dishes





HOW TO BUILD YOUR COMMUNITY

HELP THE HOMELESS, TEACH A CHILD,
FUNDRAISE FOR REFUGEES – WHATEVER YOUR
PASSION, JUST GET OUT THERE
AND DO IT

Story by **Kristin Mahshie** / Illustrations by **James Kim**
Interpretation and translation by **Lee Seung-eun**

Shannon Heit wanted to make a difference. She wanted to right a wrong, and she just wanted to feel more a part of the community.

Heit found purpose in helping to right the injustices she discovered against unwed single moms. Now she coordinates the volunteer program for the Korean Unwed Mothers' Families Association, and has gone a step further to educate communities in her spare time about violence against women in its many forms as a member of the Women's Global Solidarity Action Network.

"I learned about the difficulties that unwed mothers face, essentially making adoption their only choice," she said. "As an adoptee, I felt compelled to do what I can, though it may not be much, in order to support women who want to raise their own children."

For fellow volunteer Ashley Guillaume, the women and children she helps have become who she calls family.

"I honestly wouldn't be the same person without them," she said. "It's completely unfair how this society treats women in general, but to know what actually happens to these women who are brave enough to go against the social norm because they want to raise their own child, even if it's all alone, makes me want to stand by their side."

As she testifies, the people she works with help her just as much as she helps them. And she is one of many expats whose lives have changed through volunteering in Korea. Whether it's helping the homeless or raising awareness about human rights, teaching underprivileged children or walking dogs that rarely get outside, there are tons of ways

to make visible differences in the community.

For most organizations, it's not about the money. Although donations are always appreciated, they welcome people's willingness to share their time, talent and ideas.

Brain Wielk, a group leader from PLUR, which is dedicated to helping the homeless, recognizes the importance of that. "The fact that there are so many others from diverse walks of life who share the desire to devote their time and energy is truly a gift, because the product of all of these people coming together, in whatever form of giving they may choose, is to me an expression of some of the best of what people can be for each other," he said.

Before you sign up, ask yourself: What do you want from the experience? Understanding what you want to get out of the time and energy you're investing will help you decide which project is best for you. As Casey Lartigue, the international adviser for Mulmangcho School, said, "The volunteers who come in with a plan or can communicate how they can help are the ones who typically remain committed. Try to figure out how you can help. Don't wait for someone else to tell you how to volunteer."

No matter how you volunteer, choose something that lets you use your passion and skills to help others, meet people and improve the community. And who knows? Maybe you'll even find your niche.

Here are Groove Korea's suggestions to help you kick-start your volunteerism with organizations around the country that are actively working to change the world around them.



'THE FACT THAT THERE ARE SO MANY OTHERS FROM DIVERSE WALKS OF LIFE WHO SHARE THE DESIRE TO DEVOTE THEIR TIME AND ENERGY IS TRULY A GIFT, BECAUSE THE PRODUCT OF ALL OF THESE PEOPLE COMING TOGETHER, IN WHATEVER FORM OF GIVING THEY MAY CHOOSE, IS TO ME AN EXPRESSION OF SOME OF THE BEST OF WHAT PEOPLE CAN BE FOR EACH OTHER.' – BRAIN WIELK, PLUR



FOR MORE INFORMATION OR TO GET INVOLVED, VISIT

Korea International Volunteers: meetup.com/volunteers or facebook.com/KoreaVolunteers
Peace, Love, Unity, Respect (PLUR): Join their group on Facebook
Angel House: www.facebook.com/groups/kikihero
Korean Kids and Orphanage Outreach Mission (KKoom): kkoom.org or facebook.com/KoreanKids
Bean: seoul.beanonline.org or facebook.com/BEANSoul

HELPING THE HOMELESS, THE DISABLED AND CHILDREN IN NEED

James Kim, the founder of Korea International Volunteers, is in the kitchen every week with a group of expats making and serving up 400 to 500 hot meals for their guests, who are homeless.

"We just want to help people who are going through difficult times," Kim said. "Just as we go through difficult times, so do they, but we have friends and family to help us. They don't."

Kim's organization also helps underprivileged children at government-funded centers. These children come from the lowest income class and many have parents who work blue-collar jobs that require them to work up to 24-hour shifts. As a result, they don't have anyone at home and are therefore at risk for crime, sexual assault and dangerous situations.

With more than 1,500 members, the group regularly brings together Koreans and expats to serve meals at shelters for the homeless and to teach and visit underprivileged children.

Peace, Love, Unity, Respect also strives to create a movement through positive acts of kindness in the community. The group organizes weekly activities, including coordinating volunteers to work at a soup kitchen or in the area around Seoul Station on Friday and Sunday evenings. They also hold fundraisers, including trivia nights, to raise money for supplies and build their membership.

Meanwhile, Jang Soon-ok, who at 130 centimeters tall embodies her nickname, started Angel House 20 years ago to help people with disabilities like herself. Today, the community she serves knows her as the "tiny angel" and the 40 residents ranging in age from 1 to 60 who live there know her as Omma, or Mother.

"It was always my dream growing up because I have suffered from disabilities myself and I also grew up in this kind of home," she said. "I have always wanted to help people like myself and that's been my motivation."

Most of the residents have mental rather than physical disabilities — meaning they don't have the skills to live on their own — and most have families who cannot provide the resources to give them the round-the-clock support they need. The majority will stay at the house for the rest of their lives.

Angel House provides residents with small tasks such as assembling toothbrush holders or plastic stick-on-the-wall hooks. According to Jang, the work allows them to make a little bit of money, but more importantly, it helps them build self-esteem, improve their mobility and gain a sense of autonomy.

A group of about 35 to 40 English-speaking volunteers visits the house on the first Saturday of every month to prepare meals, clean, organize programs and socialize with residents. Angel House also accepts donations of clothing and household items, which can be mailed or brought to the facility directly.

"Having visitors means a lot to them. It gives them a lot of courage and hope," Jang said.

Angel House is just one of the orphanages listed by the Korean Kids and Orphanage Outreach Mission, which started as a volunteer project at an orphanage in Gumi, North Gyeongsang Province. KKoom — meaning "dream" in Korean — is now a nonprofit that reaches out to orphanages throughout Korea, with a list of volunteer opportunities in districts across Korea available on its website.

Additionally, Bean is a nonprofit with more than 10,000 members around the globe that strives to unite people passionate about leadership, outreach and service, to network and serve the community. The Bean chapter in Seoul organizes regular visits to orphanages, where volunteers teach and spend time with the children.

SUPPORTING SINGLE UNWED MOTHERS

Shannon Heit, volunteer coordinator for the Korean Unwed Mothers' Families Association, says that discrimination and economic challenges are among the biggest problems that single moms face, leaving them with few choices for the care of their children.

"I learned about the difficulties that unwed mothers face, essentially making adoption their only choice," she said. "As an adoptee, I felt compelled to do what I can, though it may not be much, in order to support women who want to raise their own children."

The solution, she says, is to change public policy and social perceptions about the moms and their children. She got involved with the organization a few years back and has since become one of its strongest expat advocates, doing everything from translation and interpretation to publicity and program planning.

KUMFA is just one of two growing organizations, along with the Korea Unwed Mothers Support Network, that exist to do just that. They both also aim to raise awareness to the obstacles faced by women who choose to raise their children on their own in Korea, while providing a venue for them to advocate for their rights.

According to the KUMSN, 70 percent of unwed pregnant women in Korea give up their children, while the figure is only 2 percent in the United States. The women who do choose to keep their children are condemned not only by society, but often by their families. Many of the moms have been kicked out of their homes and are living alone for the first time.

Heit said she thinks the organization has been able to draw and maintain its group of volunteers because of the relationships formed between the volunteers, the kids and the moms.

"I think people really understand that it's a basic human right to be able to have a real choice to raise your child – one that historically hasn't been protected – and, like me, others feel passionate about supporting these strong, loving moms in whatever way they can," she said.

Ashley Guillaume started volunteering with KUMFA a couple of years ago when she went to spend an afternoon with the kids. She now volunteers at least once a month.

"These mothers and their children have all become my own family over the past few years," she said. "I honestly wouldn't be the same person without them. It's completely unfair how this society treats women in general, but to know what actually happens to these women who are brave enough to go against the social norm because they want to raise their own child, even if it's all alone, makes me want to stand by their side."

KUMFA holds monthly meetings in which moms can participate in educational lectures and networking. They also organize camps and overnight trips for families throughout the year.

The organization has 20 regular volunteers and roughly 50 in all. Most volunteers babysit, but there are other opportunities to get involved with teaching English to the moms and their children and help with translation and event coordination.

KUMFA also maintains a facility called Heater that serves as a residence for women who opt to keep their children. It houses up to 24 mothers and their children each year and donations are needed to improve the facility and help them move to a larger space.

In addition to volunteer help, donations of household goods and electronics are always welcome.

Adoptive father Dr. Richard Boas was an international adoption supporter who changed course after he met a group of unwed single mothers on a trip to Korea in 2006. Their stories inspired him to start KUMSN, which is now under Korean leadership. Like KUMFA, the organization is in need of volunteers who are able to help in one of the following areas: translation, research, proofreading, childcare, teaching English to women and children, office work and photography.



FOR MORE INFORMATION OR TO GET INVOLVED, VISIT

Korean Unwed Mothers' Families Association (KUMFA): kumfa.volunteer@gmail.com or [facebook.com/groups/kumfa](https://www.facebook.com/groups/kumfa)
Korea Unwed Mothers Support Network (KUMSN): kumsn.org or [facebook.com/KUMSN](https://www.facebook.com/KUMSN)



FOR MORE INFORMATION OR TO GET INVOLVED, VISIT

Justice for North Korea: justice4nk.org/en or facebook.com/justicefornorthkorea

Liberty in North Korea: libertyinnorthkorea.org or facebook.com/libertyinnk

Volunteering for Mulmangcho: Join their group on Facebook

NORTH KOREAN REFUGEES

Only 40 miles north of Seoul, North Korean citizens' rights are slim to none. There is no free speech or free trade. Citizens are undernourished and overworked. They are not allowed to leave the country without permission, let alone travel freely. Their only chance of escape is to China, where they live in hiding. If they are caught trying to escape by the North Korean government, they are shot or thrown into labor camps, where they will face conditions comparable to those during the Holocaust.

International law forbids the repatriation of refugees, but the Chinese and, most recently, Laotian governments have built a reputation for repatriating refugees back to North Korea, where they face possible punishments of forced labor, torture, persecution and execution. The North Koreans who are able to make it to South Korea face the challenge of resettling and integrating into society upon their arrival. Support for defectors' physical and psychological needs is a continuous effort.

There are several NGOs in Seoul that are actively raising awareness to the crisis in the North, raising funds for the refugees who have escaped, and organizing support for those who have resettled.

One grassroots organization, Justice for North Korea, regularly hosts campaigns and fundraisers to raise awareness to the challenges defectors face. The organization says it costs roughly \$1,000 to rescue a North Korean refugee, with the funds going to brokers who smuggle the refugees through China to Southeast Asia, where they can receive asylum at a South Korean embassy.

Gabrielle Bishop, a JFNK volunteer, said it was easy to become involved and see her efforts make a tangible difference. "At the end of a night filled with music, free giveaways, new friends and tons of community support, it's exhilarating to hear that a fundraiser you helped make possible has changed a life, or two or three," she said after a summer fundraiser.

Liberty in North Korea, a large grassroots organization based out of California with an office here in Seoul, invites volunteers to join or start a Rescue Team in their community by hosting concerts, art walks and bake sales to raise funds for refugee rescues. LiNK also offers an internship in which participants travel North America campaigning for North Korean refugees.

One North Korean refugee, a university student who asked that his name not be used, said interacting with South Koreans is difficult because of the differences in how they think. He receives tutoring through Volunteering for Mulmangcho three to four times a month.

Mulmangcho coordinates volunteers who teach, mentor and spend time with disadvantaged kids from North Korea at Mulmangcho School, which aims to help educate and heal the physical and psychological wounds of young refugees from the North. The group meets with the children almost every Sunday morning to teach English, facilitate activities and play games.

"The volunteer English teacher comes and meets me as a friend," he said. "It's very natural and there's no pressure, so I can speak freely."



BUILDING AND GROWING THE COMMUNITY

Korea has made much of its rise from being one of the poorest countries in the world to becoming a model of growth, but on the way up it also bulldozed its way into a housing shortage, a large socioeconomic gap and an increase in slum settlements. Although the government has launched several programs to address the situation, there is still a high demand for affordable and adequate housing.

On the flip side of all that development, Korea's farmland has decreased as the population has increased, creating a higher demand for food than what can be supplied. Farmers have lost their land and cheap imports have whittled away at their profits. Yet despite these hardships, you'll still find farms run by families across Korea once you venture out of the cities.

The international nonprofit housing organization Habitat for Humanity works in Korea to eliminate poverty, housing and homelessness by providing affordable houses to low-income families. All volunteers contribute eight hours of construction labor and pay their own expenses related to volunteering (about 30,000 won), which includes lunch, water, gloves and construction insurance. The organization also offers programs for those wanting to take on bigger projects. The organization's Global Village project sends volunteers overseas to work alongside members of the host community to break the cycle of poverty in developing countries.

Willing Workers on Organic Farms links volunteers with host organic farms in Korea and around the globe. Wwoofers choose the host farm of their choice, which depending on the season ranges from vegetable farms and stock farms to orchards and schools. Wwoofers exchange four to six hours of work for food and accommodation with the host for a couple of days or for as long as the host is willing.

FOR MORE INFORMATION OR TO GET INVOLVED, VISIT

Habitat for Humanity Korea:
habitat.or.kr or facebook.com/HFHK.GV
Willing Workers on Organic
Farms: wwoofkorea.org
or facebook.com/KOREAWWOOF



COMFORT WOMEN

Of reportedly more than 200,000 women who were conscripted into sexual slavery by the Japanese military during World War II, 60 registered survivors currently live in Korea as of July 25, 2012, according to the Women's Global Solidarity Action Network. Their numbers are further dwindling as they advance in age. Few of these women have the support of family and must rely on each other and outsiders for support.

The Women's Global Solidarity Action Network is a group of Koreans and expats who work together to raise awareness to the suppression of women's rights around the world, including the wartime sexual enslavement of women by the Japanese military, sex trafficking and all forms of violence against women. They hold educational events on a monthly basis and often collaborate with a number of local groups, including the Korean Council for Women Drafted into Military Sexual Slavery by Japan (womenandwar.net). The council organizes the weekly protests in front of the Japanese Embassy in Seoul, in addition to running the War and Women's Human Rights Museum in Hongdae, where WGSAN runs regular English-language tours of the facility.

WGSAN also works with Durebang (www.durebang.org), which supports Filipina women trafficked into Korea's military camp towns with counseling, job training and education, as well as "Haetsal," which provides housing, health care and other services to women who worked in Korea's gijichon, the red light districts that rose up around U.S. military bases.

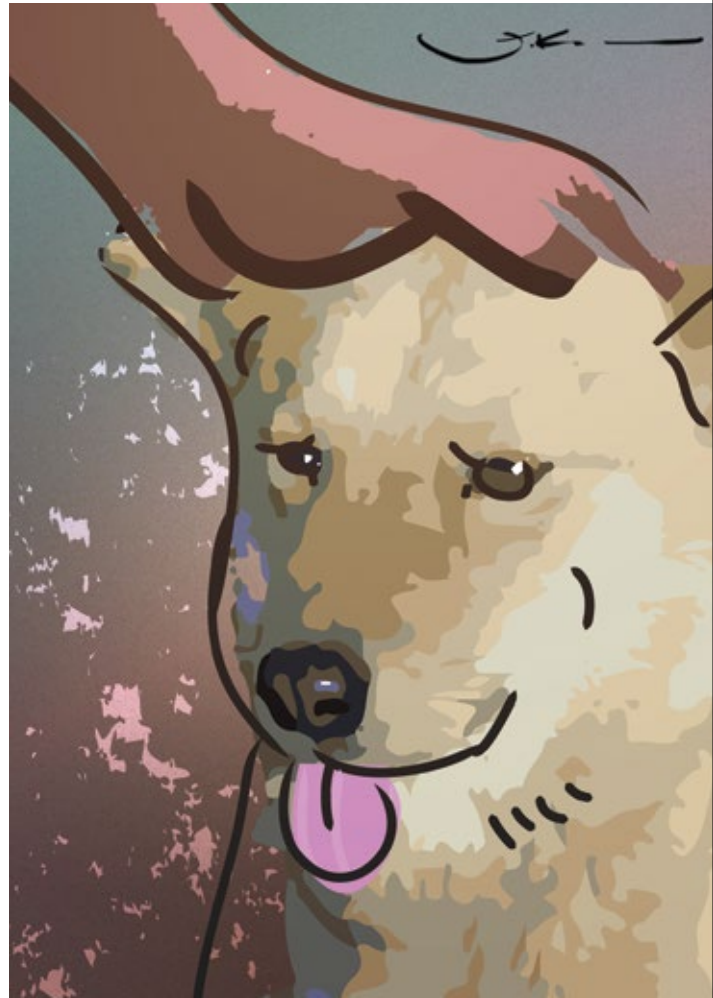
The House of Sharing is home to several former "comfort women" and also operates a museum dedicated to documenting their experiences. Volunteers visit with the halmoni (grandmothers), help with English-language materials and help maintain the facilities.

FOR MORE INFORMATION OR TO GET INVOLVED, VISIT

Women's Global Solidarity Action Network: wgsan.org, womens.global.solidarity@gmail.com
House of Sharing: houseofsharing.org, info@houseofsharing.org

FOR MORE INFORMATION OR TO GET INVOLVED, VISIT

Animal Rescue Korea (ARK): animalrescuekorea.org or join their group on Facebook
Coexistence of Animal Rights on Earth (CARE): careanimalrights.org or facebook.com/careanimalrights
Korea Animal Rights Advocates (KARA): animalrightskorea.org or facebook.com/karakoreaanimalrights



CARING FOR ANIMALS

Having been abandoned or abused, animals are kept in cages in some of the many shelters around the country. A lot of them rarely receive human interaction and, with most shelters housing more than 60 animals, the shelter owners need a lot of help caring for the animals and maintaining their facilities.

There are a few organizations that facilitate volunteering all around the country. Typical volunteer work includes cleaning the shelters, feeding, grooming, vaccinating and walking the animals and, of course, playing with them.

Animal Rescue Korea (ARK) is an online community for information about helping animals and lists of shelters around the country where you can help out.

Interested in getting involved as an animal rights activist and as a volunteer for animal rights? Check out the nonprofit organizations Coexistence of Animal Rights on Earth (CARE) and Korea Animal Rights Advocates (KARA). Both organizations share similar missions: to promote and defend animal rights and educate the public about the ethical issues surrounding animal protection. "We're very active in the community through our protests and demonstrations," said AJ Garcia of CARE. "Our organization is invited to conferences to speak and we even lobby for legislation."

GROOVE

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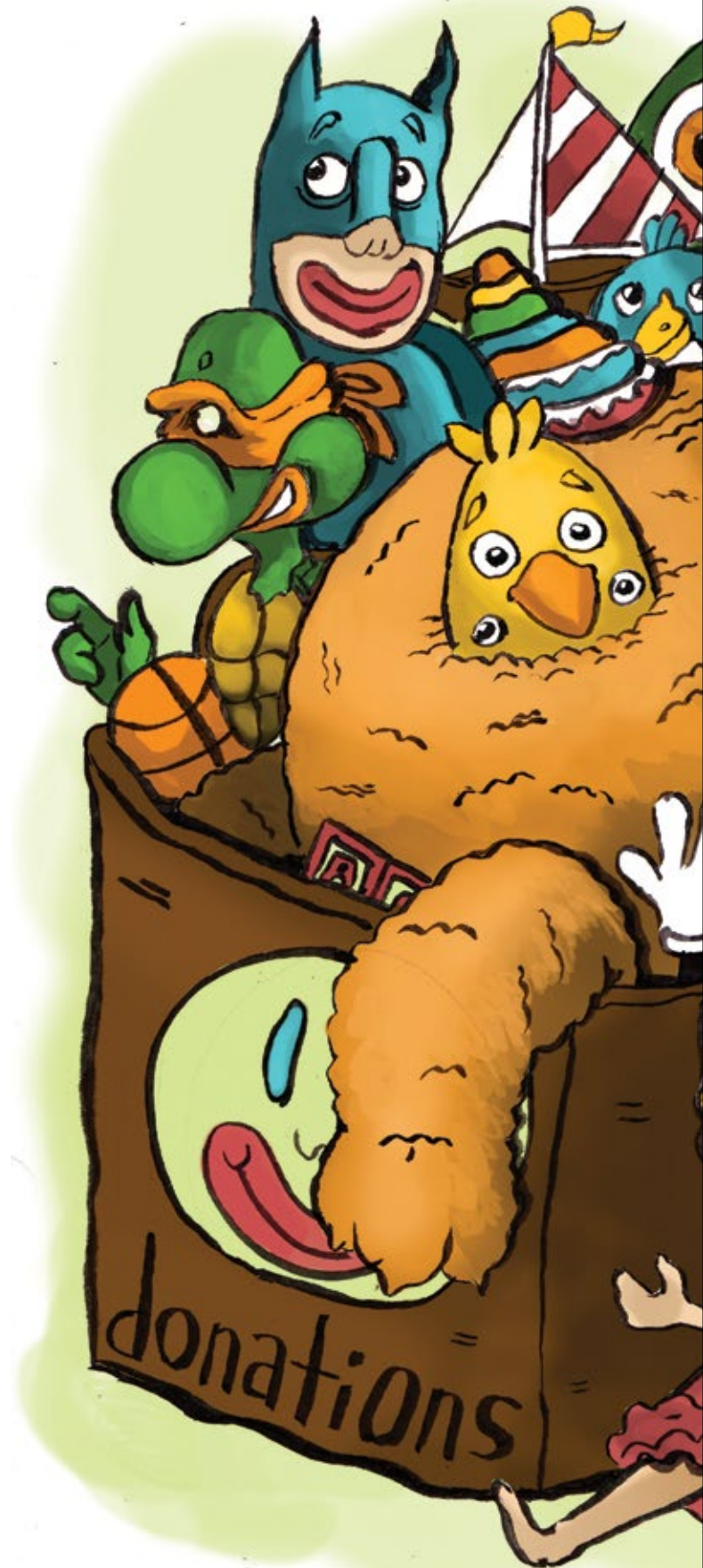


THE GIVING SEASON

A HOST OF HOLIDAY FUNDRAISERS AND VOLUNTEER OPPORTUNITIES AWAITS THIS SEASON

Story by **Ian Henderson** and **Jenny Na**
Illustrations by **Michael Roy**

Get into the spirit of the holiday season by donating some of your time, energy or extra cash to one of these worthwhile causes. Whether you're looking for a quick way to contribute, have a dash of extra cash and a pinch of seasonal goodwill or just want the gift of a thank-you, there is no shortage of opportunities out there for those who want to spread a little cheer. You don't have to spend a lot of time or money to make a difference, and you may be surprised at what you get by giving a little.





FUNDRAISERS AND GIFT DRIVES

Itaewon Christmas charity book drive

Haesim Orphanage (haesim.org) in Yongsan District, a non-religious-affiliated home that opened in 1929, is home today to 57 children ranging from infants to older teenagers rescued from abusive living situations. They are seeking assistance in building a new library, collecting Korean books (new and used) for all age groups from toddlers to older teenagers and accepting monetary donations to purchase bookshelves.

When Books can be dropped off at Chili King or Shenanigans in Itaewon until Dec. 16.

Where Chili King or Shenanigans, Itaewon Station, line 6, exit 1
Donations Cash donations can be made via bank transfer to Ian Henderson, KB Bank, 497801-01-414506. If donating cash, post a message on the Facebook page or send a message to Ian Henderson at 010-2398-5727. Donations must be made before Dec. 16.

More info Search "Itaewon Christmas Charity" on Facebook

Le Marché de Noël

The ADFE-AFC is hosting its 11th Christmas Market with exhibitors selling delicacies such as foie gras, wine, chocolate and more. Children will be able to meet Santa Claus and give him their letters. All of the proceeds will go to charities, including the Banpo neighborhood office, which provide social services the people in the area.

When Dec. 14 from 10 a.m. to 4 p.m.

Where Ginko Park in Sorae Maeul

More info www.aft-online.org or www.facebook.com/Franco-phonesdeCoree

KUMFA holiday gift drive

The Korean Unwed Mothers and Families' Association is organizing its annual holiday gift drive for the children of Korean unwed mothers. KUMFA advocates for the rights of unwed pregnant women, unwed mothers and their children in Korea. Launched in 2009, the gift drive helps support unwed single mothers who are raising their children on their own by providing them with something beyond their budget. The children receive their gifts at a year-end party on Dec. 28. While the group has typically raised funds for about 75 families, it is shooting for 100 this year.

The wish list will be posted online. Contributors can either purchase a gift and have it delivered to the family's home or donate the price of a gift (usually around 30,000 won) and KUMFA will purchase one on their behalf. Gifts must be selected in advance to give the KUMFA volunteers time to buy, wrap and organize them.

The group can now accept monthly or one-time donations through Paypal at the website peaceshannon.tumblr.com. The donation can be as little as \$5/month.

More info adoptionjustice.com, facebook.com/groups/kumfa, facebook.com/groups/kumfa.english, peaceshannon.tumblr.com

Gwangju toy drive

This expat-community-led project aims to provide gifts for underprivileged children at orphanages in Gwangju. It was founded by Gwangju expat Al Barnum in 2009 and is now led by Daniel Lister. Contributors can either purchase a gift (20,000-30,000 won) or donate the price of the gift. The gifts will be wrapped and given to the children around Christmas. Last year, 200 children in the city benefited from the project. This year, their goal is one gift for each orphan in the city. Gifts should be dropped off at Gwangju International Center.

More info www.facebook.com/adoptachildgwangju

CONCERTS

CLASH fundraiser for Angel House

The rock/hip-hop show CLASH is back with a holiday fundraiser benefiting Angel House Orphanage. This is the second time CLASH has worked with Angel House. The opening acts will be Sonya-Marie, Datura, Chris Cho and Gina Liscano, with the main acts being rock bands New Blue Death and Chanter's Alley and hip-hop acts Lux Luther, Black Tree and Deegie. The night will also feature DJ IT and emcees Jesse Day and Bronwyn Mullen.

When Dec. 7 at 8 p.m.

Where Freebird in Hongdae

Cost Tickets are 10,000 won on Interpark, 15,000 won at the door

Sponsored by CLASH and the Korea Conservatory

More info clash.twoworlds@gmail.com, www.

hiphopplaya.com/live/2142, clashforcharity.org or find them on Facebook

Justice for North Korea Christmas fundraiser

Justice for North Korea is having a holiday fundraiser with four bands including Pentasonic, Dongmyo Police Box and Triptych. There will also be a raffle and sales of books and postcards related to North Korea and JFNK. The group aims to raise awareness about the human rights situation in the North and assists North Koreans living on both sides of the border. All proceeds from the fundraiser will go towards saving a North Korean child. JFNK is also running a campaign called Save My Friends Before Christmas to petition the Korean government to ensure the freedom of the nine young North Koreans repatriated to the North by the Laotian government.

When Dec. 14 at 8 p.m.

Where Rocky Mountain Tavern in Itaewon, Itaewon Station, line 6, exit 3

How much 10,000 won

More info www.justice4nk.org or search for the group or the NGO on Facebook

Sign the petition at www.change.org and search for the group's name.

PSCORE's Rock Out Vol. 6

Rock 'n roll with the sixth edition of PSCORE's music fundraiser. The event features some of the best expat and Korean bands on the indie scene, including Angry Bear, Magna Fall, Band Minha, Total Assholes, Wasted Johnnys and one surprise act. Proceeds from the concert will go toward funding PSCORE's North Korean defector education program, which helps defectors gain the necessary skills to be employable within South Korean society, and activities to raise awareness of the ongoing human rights violations in North Korea.

When Dec. 14 at 10:30 p.m.

Where Club Freebird in Hongdae

Cost 10,000 won





VOLUNTEERING

HOPE's 2ND annual Christmas for Children program

HOPE – Helping Others Prosper through English – is aiming to give the children at a local orphanage a chance to interact through activities with ESL teachers, make Christmas decorations and snacks, and wrap gifts – with the emphasis on creating an avenue for them to also receive surprise anonymous Christmas gifts and school supplies. The group is also accepting donations; last year the group raised 1,230,000 won, 50 percent of which was from bank transfers.

When Dec. 15 from 10:30 to 11:30 a.m. at Yonsei University Hospital, Children's Cancer Ward in Seoul
Dec. 21 from 1 to 4 p.m. at Goodtree Area Children's Center, Nowon, Sanggye-dong

Dec. 22 from 1 to 4 p.m. at Mulmangcho Adolescent Center in Yeosu

Donations Send to HOPE via Shinhan Bank, account number 100-025-517130

More info alwayshope.or.kr, www.facebook.com/volunteer.hope

Secret Santa volunteers

Dress up as Santa and bring some holiday cheer to a group of children at the Yongsan Center for the Disabled. Volunteers are asked to dress in their best Santa outfit and play games with the children at the center.

When Dec. 20

Where Yongsan Center for the Disabled
Sponsored by Itaewon Global Village Center

More info global.seoul.go.kr/itaewon

Salvation Army of Korea

Those little red buckets are a sure sign of the holiday season and the money raised by the Salvation Army's corps of volunteers goes to a range of worthwhile programs. But you don't have to stand outside in the cold to help out. The charity also runs a Food Market where volunteers deliver groceries to people with physical disabilities who cannot do their own shopping. They also run a thrift store in Daehangno that accepts donations and is perfect for holiday shoppers on a budget.

Location Hyeohwa Station, line 4, exit 4

More info nanumistore.org (English and Korean)

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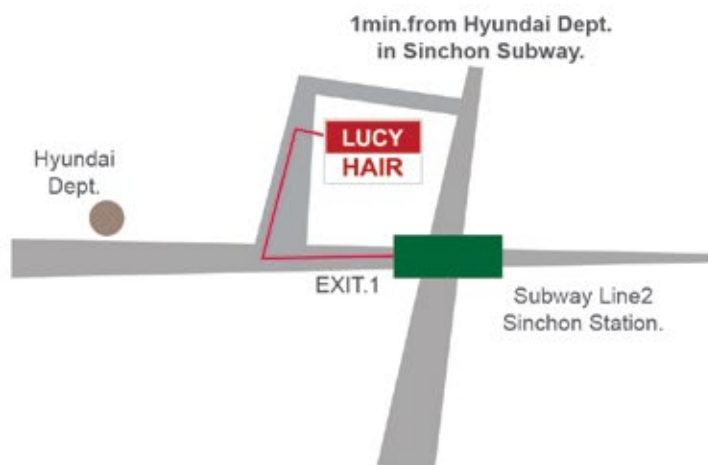
Reservations

02-325-2225

010-8809-3443

Open Hours

10:00AM~09:00PM





1. MANNAM

Mannam had long been known for roping foreigners into weird events where they get their pictures taken all the time. Between the free cooking lessons, Korean classes and giant fundraisers, however, the group, also known as the Mannam International Youth Coalition and International Peace Youth Group, apparently neglected to inform participants that it was also a front for the Shinchonji Church of Jesus. The religious group, which is a known cult in Korea, has the same president as Mannam, a fact revealed by foreign media and local bloggers last year.

According to a 2012 report by Yonhap News, when Mannam held a fundraiser for the Al Noor AIDS orphanage in South Africa, none of the money actually arrived at the charity. It wasn't until after Yonhap interviewed the orphanage and then confronted Mannam that about \$1,000 showed up, five months after the April 2012 event. Cult-buster Peter Daley has worked extensively on this story.



GIVE AND TAKE, AND TAKE SOME MORE?

THINK TWICE ABOUT DONATING TO THESE CHARITABLE GROUPS

Story by **Dave Hazzan** / Illustrations by **Jon Linke**

'TIS CERTAINLY THE SEASON FOR GIVING — BUT NOT TO SOME CHARITY GROUPS THAT SIMPLY DESERVE A FAT LUMP OF COAL.

Between the peace group that's actually a brainwashing cult, the megachurch that celebrates the Prince of Peace and Son of Man by funneling money into its ministers' pockets, and the charity trust whose leaders keep

ending up in front of the courts, it can get tricky finding a safe place to donate.

But we're here to help you put your time, money and effort into worthy causes this holiday season. We've already suggested some donation-worthy groups, and we'll also give you our two cents on those to avoid. Here are a few hucksters, shysters and holy rollers that would make it to the top of Santa's naughty list.

2. INTERNATIONAL WELOVEU FOUNDATION

If you've never been accosted on the street in Korea by someone asking, "Do you know the Heavenly Mother?" consider yourself lucky. If you'd like to keep it that way, steer clear of the International WeLoveU Foundation. Zahng Gil-jah, who claims to be the Wife of God herself, is chair of both WeLoveU and The World Mission Society Church of God, but you won't find that on the church's Wikipedia page or the WeLoveU Foundation's website (www.weloveu.or.kr).

The World Mission Society Church of God is like a religion the same way that nuclear fallout is like a spring breeze, at least based on the testimonies of people who have left it. According to U.S.-based cult expert Steven Hassan and www.examinethewmscog.com, which is devoted entirely to digging up dirt on the cult, tactics such as sleep deprivation, information control, thought control and threats of Satanic retribution against church dissidents are all part and parcel of the World Mission Society Church of God.



3. FULL GOSPEL WORLD MISSION

The Full Gospel World Mission megachurch in Yeouido is not a cult, but it's having problems that have nothing to do with seating parishioners at the world's biggest church. Apparently believing in serving God without serving the taxman is David Yonggi Cho, leader of Full Gospel World Mission.

As reported in The Hankyoreh just last month, Cho stands accused by church elders of embezzling 500 billion won in church money. Yes, you read that correctly – half a trillion won in church money, loot worth more than the annual GDP of Tonga. Mission has also faced charges of breach of trust since March this year. Cho's son is already learning the ins and outs of prison ministry after he was charged with assisting his father with breach of trust and evading about 6 billion won in taxes.

4. COMMUNITY CHEST OF KOREA

This year dozens of Korean businesspeople were busted for stashing money overseas in an attempt to keep their taxes low. One of them, The Korea Herald reported in August, was Lee Dong-kurn, chairman of Bubang Group and the Community Chest of Korea, the nation's largest charity group. In a probe into the Bubang subsidiary Korea Ship Finance Co., tax officials found evidence of Lee's tax evasion, and have also looked into allegations that his son set up a paper company in the Virgin Islands.

Though the probe was into Lee's ship fund management firm, Koreans are wary of the charity leader's money mishandlings after embezzlement, falsifying expenditures and other misdeeds almost caused the group to collapse in 2010. According to auditors and Yonhap News, 3 million won in donated gift certificates went missing from an Incheon office, 33 million won was used for personal expenses at a Gyeonggi Province office, 90 million won in interior renovations were contracted to a CCK relative, and an undisclosed amount went to a celebrity campaigner who was paid to do nothing. The fallout of the scandal, The Korea Times reported, caused charitable donations nationwide to plummet that year.

So this holiday season, spend your time and money on an organization that isn't involved in embezzlement, fraud, mind control or other coal-worthy crimes. Santa will appreciate it. He may even reward you with your own lump of gold.



GROOVE



IN TIME OF NEED

EXPATS AND KOREANS RAISE FUNDS FOR TYPHOON-STRUCK PHILIPPINES

Story by **Remy Raitt**

Photos courtesy of **Ezenciel**

The devastating effects of November's super typhoon Haiyan on the Philippines has seen governments, organizations and individuals around the world digging deep to make a difference. Donations continue to pour from South Korea, from huge sums donated by the government to benefit concerts and the sale of designer smartphone cases.

The Korean government was quick to step forward and offer \$50 million in comprehensive assistance and the services of the Korean Disaster Relief Team. Hana Bank donated 500 million won, while Olympic figure skater and UNICEF ambassador Kim Yu-na personally donated \$100,000. A group of Filipino academics in Korea, Pinoy Isoklars sa Korea, has raised millions of won through a host of charity events around Seoul. In December, two more groups of Korea-based philanthropists will join in the efforts to raise funds.

On Dec. 29, a benefit concert called Bayanihan para sa Tacloban will be held in Seoul to raise funds and awareness. Organized by consulting, staffing, project management and video production company What's Next, the televised event will see 60 international and local acts take to the stage while concert goers can also enjoy an international food festival.

Initiated and organized by What's Next CEO Michael Elmore and event coordinator and talent scout Gil Hizon, the event, whose name trans-

lates to "come together now," aims to follow in the footsteps of the international relief benefit Live Aid.

After speaking with the Filipino Embassy, the team decided funds raised will be used to run self-contained and self-sufficient missions in the disaster-struck country. They are working to provide support for organizations and agencies to complete their work in the Philippines. "Our mission is a multi-pronged approach to give humanitarian aid to alleviate the suffering of the Filipino people, as well as provide technical assistance to rebuild lives following Haiyan and the earthquake that preceded it," Elmore said.

And although raising funds is an essential component of the benefit, Elmore says what they are really hoping to do is spread awareness and raise spirits. "It sometimes takes a tragedy to bring people together, and money doesn't replace humanity," he said.

Both he and Hizon have strong ties to the country. Hizon is Filipino-born while Elmore's wife's family comes from an island in the middle of the country. "A concert was the obvious choice to help as many people as we could," Elmore said. "For those who want to express themselves, but don't have a place, well, this is the place. We are bringing all the communities together under one roof for one cause." After the concert, Elmore will open a Philippines branch of What's Next early next year. They have chosen to set up shop in



Special Edition
Philippines Smartphone Case
by EZENCIEL

We can all help and make a difference in the lives of hundreds of children and families affected by Haiyan Typhoon.

Tacloban City instead of Manila so that Elmore and his family can oversee the efforts made by Bayanihan para sa Tacloban and the Haiyan Relief Effort.

Another Korea-based mission using creativity to make a difference is the new social initiative Ezenciel, which uses consumer products to raise funds for those in need around the globe. Despite the fact that the brand had not officially launched, they rushed to set up an aid project for the Philippines. The social enterprise, run by an international group of friends, have designed a stylish Philippines-inspired smart-phone case, which they are selling online until the end of the month with a goal to raise between \$10,000 and \$50,000.

The proceeds of the project are to provide emergency food to 200 children for four weeks, hygiene kits and first aid kits for 100 families and to build seven classrooms if it reaches the \$50,000 mark. "Two hundred children is our initial target goal. We feel the urgency of the situation and would like to contribute to the global efforts for this campaign as soon as possible," Ezenciel cofounder Juan Camilo Dorado said. "We understand that right now, the greatest needs are for basic necessities like water, food, shelter and proper sanitation. However, our ultimate goal is for the long term as well. That is why our final goal is to also support the building of classrooms that have been destroyed due to the typhoon, so that we can support and rebuild the education communities for children."

Dorado believes Seoul's expat community has felt or will feel compelled to donate to the Philippines due to the close-knit relationships in the diverse community. "With the Philippines being so close to Seoul, we are sure that many have traveled there and felt first-hand the warmth and happiness of the Filipino people, and feel the need to help them," he added.

Elmore agrees, adding that the deep cultural and historical ties between Korea and the Philippines should also move those in the country to lend a hand. As of 2011, there were 96,632 Koreans living in the Philippines, while there are currently 46,928 registered Filipinos living here along with another 30,000 unregistered. The growing number of multiethnic families, the Philippines' strong presence in the expat community and the fact that 60 years ago the Philippines sent soldiers to fight in the Korean War are all reasons Elmore hopes will inspire people in Korea to get involved.

With donations to charities and groups like the Red Cross, Direct Relief International, Global Giving, Mercy Corps, Oxfam, Shelter Box, UNICEF and the World Food Program, the world is already making a massive difference in the Philippines. Food packs, hot meals, clean water and non-food items like blankets, mosquito nets and hygiene kits are being provided to those in need. Philippine Red Cross chairman and CEO Richard Gordon said last month, "We are overwhelmed by the support of several national societies in helping typhoon affected families rebuild their community and bring back their dignity. Together, we are working as one."

GROOVE

MORE INFO

For more information on Bayanihan para sa Tacloban, find the "BAYANIHAN NGAYON (Come Together Now)" event page on Facebook or visit What's Next at facebook.com/askwhatsnext. For Ezenciel's campaign, visit www.ezenciel.com or search "Typhoon Haiyan: You and EZENCIEL helping the Philippines" on indiegogo.com.

Online donations can also be made at all major charity websites.



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everybody
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Is Aunt Wilma making sweet potato casserole this year? Uncle Phil deep-frying the turkey out in the driveway? Granddad carving it up, laying those beautiful, moist pieces on the side of the platter?

Maybe, but your ass won't be around to partake. You're going to be here, covered in whiteboard marker stains and the snot of Korean children. Here, dreaming about how Christmas used to be — dreaming of that turkey.

But don't feel down: Our fair city of Seoul offers genuine ancient-Rome-level-of-indulgence feasts to which turkey dinner (in Korea) pales in comparison, feasts that your friends and family back home cannot imagine eating. So think of this as the Christmas you ate adventurously and take advantage while you can.

Groove Korea wishes you a happy holiday and recommends these alternative feasts for the occasion.

ALTERNATIVE DINNER 1

THE INDIAN FEAST

STANDING IN FOR THE TURKEY: TANDOORI CHICKEN

Tandoori chicken is bright orange, tart, spicy, crunchy, moist and slightly charred. It's rich and savory. It's chicken, elevated, and that's only one dish in this feast.

There's also crunchy, chewy naan bread covered in shiny butter and garlic, red vindaloo curry loaded with fatty braised mutton and sprinkled with raw chili pepper, sour yogurt raita, and spinach-green palak paneer with fresh, homemade cheese. Then there are the deep-fried samosas, each one a pastry present filled with potatoes, peas and spices.

The average Indian restaurant in Seoul offers a dozen distinct curries, plus a dozen more side dishes with completely different tastes and textures. Nothing matches Indian food when it comes to variety of flavor. Order more than you think you'll need, and eat until you can't eat anymore. If there's still naan on the table when you finish, you have failed.

GETTING THERE

Walk straight from Dongdaemun Station, exit 3, and make the first left after about 50 meters. Walk another 50 meters and look to your right. Everest is on the second floor.

Phone: (02) 766-8850

Address: Seoul, Jongno-gu, Changsin-dong 148-1

GROOVE EXPLORES FIVE ALTERNATIVES TO
TURKEY FOR THIS YEAR'S CHRISTMAS FEAST

'TIS THE SEASON FOR ADVENTUROUS EATING

Story by **Josh Foreman**

Photos courtesy of **Marshall Astor, Ewan Munro, Boris Kasimov, Valtars Krontals and Nick Pettit**

WHERE TO GET IT: EVEREST

It's every Seoulite's favorite Indian restaurant for a reason. Not only has the Guru family of Nepal been putting heart and soul into their food for more than a decade, but they'll win you over with their eye-catching décor as well. From the Nepali knickknacks strewn everywhere to the Bollywood movies playing on a big-screen TV in the corner, this place has got character covered.

Dishes are flavorful and reasonably priced. Their cooks don't skimp on spice, the sign of a serious Indian restaurant. If you don't want to hallucinate, your mouth on fire and your forehead dripping with sweat, then for the love of Shiva don't order the vindaloo. But if you're into that kind of thing, nothing else in Seoul will compare.



ALTERNATIVE DINNER 2

CENTRAL ASIAN FEAST

STANDING IN FOR THE TURKEY: LAMB SKEWERS

Maybe it's the hot borscht full of chunks of beet and topped with sour cream. Maybe it's the flaky samsas stuffed with fatty lamb. Maybe it's the strong, tasty alcohol. Maybe it's a wonderful boozy, lamby, soupy combination. The fact remains: There's something about Central Asian food that warms the body and soul like nothing else.

Seoul hosts a cluster of Uzbek, Kazakh and Russian restaurants near Dongdaemun History and Culture Park. A feast there should start with grilled lamb on a spiraling steel skewer (the chicken is good, too), borscht and cabbage rolls. Genuine Russian vodka and beer is plentiful in the area, and copious consumption of it will make the night paradoxically more memorable. There are also little Russian grocery stores in the area that sell addictive smoked cheese, summer sausages and booze.

GETTING THERE

Walk out of Dongdaemun History and Culture Park Station, exit 5. After about 50 meters, you'll come into an intersection. Fusion is across the street, on the second floor.

Phone: (02) 2269-0297

WHERE TO GET IT: FUSION

Fusion is not as famous as other restaurants in the neighborhood, but it's also not as grungy. Located on the second floor and looking out over Dongdaemun, it's well suited for group celebrations. The food here is hearty and comforting, and their menu has all the Central Asian and Russian staples: borscht, cabbage rolls, perogies, samsas and, of course, grilled and skewered lamb. But the fun truly begins with your first bottle of Nemiroff, a Ukrainian vodka that is considered one of the best in the world.

Sure they have the normal clear stuff, but just try and resist the bottle of amber-colored liquid with its gold label and little red chili pepper bobbing at the bottom. That's the Nemiroff Honey-Pepper, and it's as sweet and spicy and fiery as you might expect. Between shots of the strong stuff, enjoy a Russian Baltika beer. They serve several styles, ranging from a crisp, "classic" lager to an 8 percent.





ALTERNATIVE DINNER 3

THE SEAFOOD FEAST

STANDING IN FOR THE TURKEY: KING CRAB

Don't want steamed snails? Too bad, you're getting them — along with a lot of other stuff that comes from the sea that you may or may not want to eat. But go ahead and eat it. This feast is about enjoying something you'll only find here: the Korean seafood market sit-down.

While perusing the many sea creature-chocked aquariums of the fish market, find one with the mix of creatures you like best. Pick out a live fish, negotiate a price (usually between 30,000 won and 60,000 won, depending on the size of the fish) and the stall worker will scoop it out, slice it up and bring it out sashimi-style right to your table.

The sea critters come with many, many side dishes, which could include any of the following: fish soup, fish skin, small fish, cuttlefish, snails, squirts, squid, crabs, oysters, shrimp, sea cucumber, scallops, corn and "sea penises."

But instead of a fish for your Christmas feast, pick out a giant primordial sea-insect with deliciously sweet flesh: a king crab. You'll pay extra for it (more than 100,000 won each), but hey, it's Christmas, and the experience is worth it. One king crab is filled with enough soft, white meat to feed a group of four.

GETTING THERE

Walk north out of Noryangjin Station and cross the railroad tracks. Follow your nose — you can't miss it.

Address: Seoul, Dongjak-gu, Noryangjin-dong 13-8

WHERE TO GET IT: NORYANGJIN FISH MARKET

Seafood feasts are best enjoyed seaside, so if you can make it to Incheon or Busan, go there. But we Seoulites are lucky to have the country's largest fish market right here in the city. Noryangjin Fish Market is a major tourist attraction, and rightfully so. Walking its sprawling aisles and checking out the ocean's bounty all divvied up and stuck into blue aquariums is an unforgettable experience.

Restaurants all around the market sport the "buy a fish, get a feast" setup. The men and women working the individual stands will do their best to draw you in with promises of good prices and extra side dishes. Find a king crab for a reasonable price and grab your spot on the vinyl-covered floor of the nearest restaurant — you're in for a seafood treat.



ALTERNATIVE DINNER 4

THE VEGGIE FEAST

STANDING IN FOR THE TURKEY: MORE EDIBLE PLANTS THAN YOU KNEW EXISTED

Remember that feeling you used to get after eating a big turkey dinner? That feeling of not knowing whether to vomit, fall asleep or quietly pass on from this world of gluttony into a cleaner, fresher afterlife? Well, you won't get that feeling after eating the intimidating spread of fresh flora that is Korean temple food.

Insa-dong is a mecca when it comes to gorging on all varieties of modestly flavored plants laid out in their colorful glory. There are roots, there are stems and there are leaves. So many leaves. And you get to enjoy them all in the quiet, quaint atmosphere of an old wooden house.

Korea's temple food restaurants serve a lot of raw greens, but they also serve hot and cold porridges, tempura-style fried veggies, pancakes, soups and teas. One of the biggest pleasures of eating temple food is the variety of texture from dish to dish. It's a Christmas dinner that will leave you feeling both lighter and enlightened.

GETTING THERE

Sanchon is located about 50 meters east of the main Insa-dong street, between Insa-dong 10-gil and Insa-dong 4-gil.
Address: Seoul, Jongno-gu, Gwanhun-dong 14
Phone: (02) 735-0312

WHERE TO GET IT: SANCHON

Sanchon is the city's most famous temple food restaurant, and one of the city's most famous restaurants, period. It's been around for decades, doling out vegan fare in the middle of touristy Insa-dong. The New York Times first brought the restaurant to the world's attention with a review in the 1980s.

Sanchon serves the full range of traditional Buddhist vegan food; your table will be so covered with little dishes full of minced and chopped greens that you'll never tire of sampling bites here and there. Patrons sit on the floor and eat at low wooden tables, with ambiance provided by the lotus lanterns that hang from the ceilings. Fully embracing their status as a tourist draw, they even have traditional Korean dance performances at dinnertime.



ALTERNATIVE DINNER 5

THE SOUTHERN FEAST

STANDING IN FOR THE TURKEY: SPARE RIBS

In the strange and beautiful 1980 film "Altered States," William Hurt plays a scientist trying to get in touch with humanity's primal roots. Spoiler alert: He does. At one point in the film, he's actually transformed into a hairy, ravenous proto-human. In his altered state, he heads for the zoo, where he finds and murders a small hoofed animal, devours it partly and falls asleep.

You can do that too, sort of. You see, Southern food has come to Seoul, and one aspect of Southern food in particular: barbecue. There are now several restaurants in the Itaewon area serving up pulled pork and ribs. Nothing says "feast" like holding the rib cage of a small hoofed animal in your hands and ripping pieces of tender flesh off as the barbecue sauce collects in your beard.

GETTING THERE

Walk straight out of Itaewon Station, exit 4. After a short walk, JR is on the left, on the second and third floors.
Address: Seoul, Yongsan-gu, Itaewon-dong 128-9
Phone: (02) 749-1235

WHERE TO GET IT: JR SOUTHERN STYLE BARBECUE

To get to the heart of JR, you have to go to the roof, where chef Dan Kang's custom-built smoker sits, cooking slabs of pork, beef and chicken at 180 degrees Fahrenheit. JR has only been open for a few months, but they've already made a splash in the increasingly trendy Itaewon food scene. They serve slow-cooked pork ribs and shoulder, beef brisket and chicken, and all of it has spent hours in the smoker. For sides, they serve gumbo, the classic Louisiana stew, as well as potato salad, coleslaw and cornbread.

In honor of Christmas, JR is adding yams, collard greens, smoked turkey and ham to the menu. The core of your feast should be the "JR BBQ Giant Smoked Meats Taster Platter," which is just as tantalizing as it sounds.

GROOVE



GROOVE'S 10 PICKS FOR CHRISTMAS DINNERS

HO, HO, HOLD THE KIMCHI

Story by **Mimsie Ladner, Kyndra Love** and **Craig White**

Nothing says a Christmas feast like plump roast ham, a fine red wine, cranberry sauce and the savory blend of salty, tangy, crunchy, pungent and perfectly fermented kimchi.

Well, certainly for some, but you might be one of the others who are simply hankering for a movie-magic dose of Christmas in your belly. If our alternative holiday feast suggestions didn't make your mouth water, we've still got you covered: Groove Korea has scoured high and low for the best dinner deals for the occasion. Happy eating!

CHEF MEILI'S, ITAEWON

Chef Meili is once again cooking up his take on the Christmas feast, offering two set menus (starting at 42,000 won) with an Austrian twist. In addition to the classic turkey and steak, other mouthwatering items include red beet cream soup with fresh horseradish, braised venison roast with bread dumplings and red cabbage, and chocolate and hazelnut pudding with vanilla sauce. Note that the menu is subject to change based on the availability of ingredients.

WHEN Dec. 24

ADDRESS Seoul, Yongsan-gu, Itaewon-dong 130-1

RESERVATIONS (02) 794-7024

ATRIUM CAFÉ AT GRAND HILTON HOTEL, SEODAEMUN

Choose from roast turkey (55,000 won) or tenderloin steak (75,000 won), and finish off your meal with a dessert of pumpkin or gingerbread — classics that promise to evoke holiday childhood memories.

WHEN All of December

ADDRESS Seoul, Seodaemun-gu, Yeonhui-ro 353

WEBSITE hilton.com

RESERVATIONS (02) 2287-8270

VERONA AT IMPERIAL PALACE HOTEL, GANGNAM

This highly swanky hotel bar is serving up a full course of soup, salad and steak in an elegant setting (120,000 won).

WHEN Dec. 24-25

ADDRESS Seoul, Gangnam-gu, Eonju-ro 640

WEBSITE www.imperialpalace.co.kr

RESERVATIONS (02) 3440-8000

BEER O'CLOCK, SINCHON

For those looking to stuff their bellies, Beer O' Clock's highly popular all-you-can-eat traditional spread of turkey, dressing and mashed potatoes with gravy (40,000 won) is back. To top it off, wine is included. Seats are limited and demand is high, so book early.

WHEN Dec. 25

ADDRESS Seodaemun-gu, Changcheon-dong 52-53, 2nd floor

WEBSITE www.beeroclock.ca

RESERVATIONS (02) 333-9733

RESTAURANT 8 AT HYATT REGENCY, INCHEON

Restaurant 8 is providing a special Christmas buffet for guests desiring a truly gourmet experience. The buffet features a mix of Korean, Chinese and Italian selections along with a gourmet section including caviar, risotto, cured meats, baked brie and other specialty cheeses. Complimentary wine, beer and soft drinks are also included (165,000 won).

WHEN Dec. 24-25, 6-10:30 p.m.

ADDRESS Incheon, Jung-gu, Unseo-dong, 321 Beon-gil, Yeong-jonghaeannam-ro 208

WEBSITE incheon.regency.hyatt.com

RESERVATIONS (032) 745-1234

SHARKY'S BAR & GRILL, BUSAN

Seoul isn't the only city getting into the Christmas spirit. This Busan sports bar is offering up an American-style turkey dinner with all the fixin's for a very reasonable price, around 30,000 won.

WHEN Dec. 25

ADDRESS Busan, Jung-dong 1124-2, Pale De Cz Condo, 2nd floor

WEBSITE sharkysbusan.com

RESERVATIONS (010) 4038-2907



YALETOWN BURGERS AND BAR, SINCHON

Yaletown is serving up the basics of turkey, mashed potatoes and stuffing for the layman's price of 20,000 won. If you wake up Christmas morning and realize you forgot to book, don't worry – they will welcome patrons on a first come, first served basis.

WHEN Dec. 25, 5 p.m.-midnight

ADDRESS Seoul, Seodaemun-gu, Changcheon-dong 33-5, 3rd floor

WEBSITE www.yaletown-seoul.com

INQUIRIES (02) 333-1604

NOVOTEL AMBASSADOR GANGNAM

It could be classic, if your family is into Japanese: Novotel Ambassador's Christmas Buffet includes sushi, noodles, and teppanyaki and fried dishes (starts at 61,000 won).

WHEN Dec. 24 (dinner), Dec. 25 (lunch and dinner)

ADDRESS Seoul, Gangnam-gu, Yeoksam-dong 603

WEBSITE www.novotel.com

RESERVATIONS (02) 749-1659

THE WOLFHOUND IRISH PUB AND RESTAURANT, ITAEWON

The infamous back-alley hangout is once again dishing out a traditional sit-down dinner, a sellout from year to year. Try their craft mulled wine to really get in the holiday spirit.

WHEN Dec. 25

ADDRESS Seoul, Yongsan-gu, Itaewon-dong 128-6, 2nd floor

WEBSITE www.wolfhoundpub.com

RESERVATIONS (02) 749-7971

DRAGON HILL LODGE, YONGSAN GARRISON

And if you're just not keen on the hustle and bustle of a crowded restaurant on Christmas, you can enjoy your holiday meal in the comfort of your own home by preordering from Dragon Hill Lodge. The dinner includes turkey, mashed potatoes, gravy, cranberry sauce, dinner rolls, stuffing and pumpkin pie and can feed up to 10 of your friends and family members (\$110).

WHEN Dec. 25

ADDRESS Seoul, Yongsan-gu, Yongsan 3-ga, Yongsan U.S. Army Base, Building 4050

WEBSITE www.dragonhilllodge.com

RESERVATIONS (02) 6903-6716

Want even more options? Visit groovekorea.com for our full selection of restaurants serving up special holiday feasts this year. **GROOVE**



PULLED, SMOKED AND POPPED-UP

AN ALABAMIAN BRINGS CRAFT BARBECUE TO THE BIG CITY

Story by **Ian Henderson** / Photos courtesy of **Thierry Hoppe, Linus Kim and Michelle Min**

On certain nights in Yongsan District, you can see hordes of expats congregating in dark alleys, wiping sauce from their chins. They often gorge themselves and line up for more to take home. The cause of the spectacle is Linus Kim, a purveyor of slow-cooked smoked pork from America's Dixie Land.

Foreign foods in Seoul are typically faddish — we are currently past “peak burger,” and Mexican joints are now becoming as ubiquitous as convenience stores. True Southern cuisine, however, still remains elusive.

That's where Kim comes in. This second-generation Korean-American was raised in Birmingham, Alabama, and is cooking up craft barbecue with a level of skill and dedication that is unheard of on the peninsula. As many a shocked Southern expat will tell you, it can hold its own against anything below the Mason-Dixon line, a compliment not given casually. What makes Kim's approach different from the average expat startup is that he operates on the concept of “pop-up” restaurants, taking over venues for one-time events.

“My friend, Chef Darren Vaughan, encouraged me,” Kim says. “I ended up negotiating a deal to sell my food and keep the sales while the host restaurant sold their beverages.”

He's been successful enough that his cooking now pops up regularly at different venues in the city. Foodies eagerly await updates on his Facebook page of where the next location will be.

Kim's love affair with swine began at age 7 at an elementary

school fundraiser. “I was a super scrawny kid and a super picky eater,” he says. “I finished all the BBQ that day. Every morsel ... and licked the sauce clean.”

Soon it was a weekend ritual to go to a well-known local BBQ shack on the way to weekend violin lessons, and the affinity has remained ever since. It didn't take its current, preeminent role in his life until April 2011, when he came to Korea on a three-month business trip for a completely different enterprise. The plan was to “return to Los Angeles and start some kind of BBQ operation there.” While here, however, there was an opportunity to cook for an American folk musician's concert in Sinchon. “At the time, smokers didn't exist in Korea, so I had to build a very crude contraption.”

The event was a small hit and people were soon asking about an encore. At the suggestion of friend Jen Moeller, he started selling his trademark shoulder meat and sauces to restaurants in the Seoul area. “But after a few months of wholesaling, I would periodically sample the pork dishes that my clients served and sometimes it didn't taste right,” he says. “Either the house chefs would do strange things like water down the sauces or I'd discover they would microwave or fry the meat instead of using the process I trained them to do. It was frustrating because my name was on the menu and the quality was just not up to par.”

Thus, Kim took back the reins and decided to focus on the pop-up method.



All was going well, but he still felt compelled to “honor BBQ like a sacred craft and take it to another level.” Particularly influential was the book “Peace, Love, and Barbecue” (2005) by BBQ guru Mike Mills and his daughter Amy. After months of online correspondence (that perhaps bordered on stalking), Kim studied and trained with the family through their business in Murphysboro, Illinois. This eventually turned into two nationwide pilgrimages devoted to honing this ancient craft. He ate and cooked his way throughout the Midwest and down into the Deep South. He worked at Stutt’s House of BBQ in Tulsa, Oklahoma, in exchange for an apprenticeship and a place to sleep, while cooking out of a 50-year-old all-wood pit. In Batesville, Arkansas, he completed an MBN (Memphis BBQ Network) judging class and became a U.S.-sanctioned competition judge. It was through this process that he eventually became a team member of Party-Q (led by Jim Butler) and competed with them at the prestigious Memphis in May (aka the Super Bowl of swine) and the Praise the Lard competitions.

For those not familiar with the nuances of slow-cooked meat, it should be pointed out that there are many regional varieties of BBQ in the States. While Texas is known for brisket and Memphis for dry ribs, in the South it is as much a noun as a cooking style. There might be differences over sauces and whether to chop or pull the meat, but the slow-cooked pork shoulder meat is universal. Kim predictably prefers hog from his homeland,

cooked Alabama-style. It’s lightly flavored with a spicy, vinegary sauce and has thin-sliced dill pickles placed on top. He also only serves it 100 percent hand-pulled.

“I want a mix of stringy sinews, chewy bark and tender shards of muscle,” he says. “I don’t completely toss the pork in sauce to cover up flaws and I want the natural smoke to shine through.” He is also intent on calling out the posers in the industry: “A pulled pork sandwich should not resemble a barfy red Sloppy Joe.”

Kim is tight-lipped about his future plans, though he confirmed that there will be more pop-ups in the future with expanded menu options for his customers. He did make a statement at the end of our interview that should leave every gastrophile filled with optimism:

“BBQ is somewhat sacred to me. It’s part of my heritage as a Southern-raised man. One thing I’m committed to is not to be the best among my peers, but to always be better than I had performed before. That way I never rest on my laurels and get lazy, even if there were no other folks serving BBQ around. Striving to be better than I was the day before makes the pursuit limitless.”

GROOVE

MORE INFO

Find Linus’ Bama Style Barbecue on Facebook.



A decadent December

Hot chocolate and buttermilk donuts

Column and Photos by **Shelley DeWees**

Christmastime in Korea can leave a foreigner feeling a bit shipwrecked. Working late hours and slogging through the snow while everyone at home is ... what, tucking into a big ol' cup of hot mulled wine? Laying back on the sofa, sated with pie and baguette? Sitting around the fire? Doing nothing at all? Oh man, I want all that.

No matter how your family does the holidays, lots of us find ourselves wishing we were there, away from here, eating more than we should and polishing off our parents' liquor supply. Getting there, though, now that's the tricky part. The impossibility of dropping half my take-home pay on a ticket is enough to snap me out of winter wistfulness and remind me how much more in love I am with kimchi jjigae than with green bean casserole. I quickly recall that, oh yeah, Korea in December ain't so bad at all: I won't be forced to drive a car in the snow, watch "A Christmas Story" for the 111th time, go to a mall for anything ever or watch my sister's loser boyfriend try to kill himself softly ... with marshmallows (those were for the sweet

potatoes, jerk). What are we thinking? Korea is a great place to be for Christmas. Let's all stay here and not be sad about it. Who's with me?

Bringing the holidays into your Korean home is simple, way cheaper than a plane ticket and far more satisfying because you can leave out all the annoying parts and just absorb the good stuff. Stuff like food. And drink. These things are good things. So bust out the mixing bowl, pour a glass of whiskey and invite your friends over for a real-live holiday get-together. They won't regale you with bad jokes or crazy political rants, and they won't even care if they have to sit on the floor — they are, after all, the family you can choose. And they deserve some rockin' eats.

These donuts and their steamy chocolate accoutrement are killer kick-your-teeth-in good and totally bad for you, just like holiday food ought to be. Together, they make a big impression and will quickly have you loving Christmas in Korea. But this time, you are by no means obligated to be on your best behavior.

About the writer: Shelley DeWees worked as a vegan chef for a Buddhist monastery before moving to Seoul. She is a columnist for Groove Korea. Her opinions do not necessarily reflect those of the magazine. See her website, www.seoulveggiekitchen.com. — Ed.



For the donuts

Shaping your donuts can be a smash-and-smoosh affair, or you can get fancy by rolling out the dough and going crazy with a cookie cutter. No matter which method you choose, making them too thick means you'll have burned outsides and doughy insides. To avoid this, pat each one down to about 1 centimeter in thickness before you drop it into the oil and you'll get perfectly cooked donuts every time. Also, since these magical little morsels get their lift from baking soda, not yeast, you can throw them together in about 40 minutes. Imagine that.

Ingredients

- 2/3 cup milk (soy or regular)
- 1 tsp clear vinegar (almost anything non-balsamic will do)
- 2 cups flour
- 1 tbsp baking soda
- 1 tbsp sugar
- 1/2 tsp salt
- 1/4 cup canola oil plus more for frying

Whisk the milk and vinegar together in a small bowl and set it aside. While waiting for the milk to curdle, grab a big mixing bowl and combine the flour, baking soda, sugar and salt. After the milk mixture has sat for five or 10 minutes (Congratulations! You just made a substitute for buttermilk!), stir in the oil. Now, dump the wet stuff into the dry and stir until a stiff dough comes together in a shaggy ball, much like pizza dough, and then dig in with your hands and knead it a few times on a floured surface, just until smooth. Done! Time for a rest. Cover the dough in plastic wrap and let it sit, undisturbed, for 15 minutes, so the gluten can relax and the moisture can absorb. Oh, the anticipation...

Prepare your space by laying out some paper towels on a plate and getting rid of any accident-causing detritus on the counter. Then, over medium-low heat, warm 5 centimeters of oil in a small saucepan until it shimmers on the bottom, five to seven minutes, making absolutely sure the handle of the pot isn't hanging over the side of the stove where it could be bashed by a body part. Safety first, friends. When you think it's time to fry, drop a coin-sized wad of dough into the oil and see what happens — it should puff up and immediately begin bubbling, but not spit maniacally (that means your oil is too hot). Adjust your stove up or down to achieve and maintain the appropriate temperature, then get to fryin'.

Using a knife or just your fingers, remove a small chunk of dough from the ball and smoosh it between your palms until it's 1 centimeter thick. Very carefully drop it into the oil. It will sink first, then immediately float to the top where it will cook for about two minutes (if you find your donuts sticking to the bottom, shake the pan oh-so-gently right after you drop in the dough). Turn the dough over with a slotted spoon and allow it to fry for two minutes more, until both sides are a deep golden brown. Carefully transfer the donut to the paper towels to drain and cool, then repeat the steps for the remaining dough. You can cook more than one at a time once you get the hang of it!

When the donuts have cooled, roll them liberally in powdered sugar and serve.

For the hot chocolate

This recipe will make enough for two small servings, which, alongside the sugared donuts, will probably be more than enough. You can counteract the sweetbomb by making your confectionery cuppa with a nice, dark, bitter chocolate, but you might need a dash of sugar to counteract the boldness of the cocoa. Just taste before you sprinkle.

Ingredients

- 2 cups milk (soy or regular)
- 100-gram bar of good-quality chocolate
- 1-2 tbsp sugar, if needed

Gently warm the milk over medium-low heat until it steams. Add the chocolate and stir until melted. Stirring constantly, cook for about three minutes at a very low simmer, until the mixture begins to thicken slightly. Then taste for sweetness and add sugar if you'd like. Drink up.

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YEAR-END WINE AND MUSIC BLOWOUT AT NOVOTEL AMBASSADOR GANGNAM'S 'GRAN-A II'

Sit back and take in N-Control's live performance with all-you-can-drink wine

Story by **Craig White** / Photos by **Dustin Cole**

Gran-A II, the opulent entertainment bar at Novotel Ambassador Gangnam, underwent an extensive makeover this year. Though they've maintained the charm that made them a staple in the Gangnam cocktail scene, they continue to roll out event concepts to enhance their patrons' overall experience. The Gran-A II Happy Hour, for example, is a time when you can relax with cold beer and French wine every night from 6 to 9. Guests can anticipate unlimited portions from French brand Barton & Guestier, such as the mild and aromatic B&G Cuvee Special Red Wine and the sweet and fruity St. Louis White Wine, all while snacking on their chef's special hors d'oeuvres. This is all offered for a price of 38,000 won. However, ladies are invited to indulge for a mere 29,000 won.

Starting Dec. 2, famed Filipino octet N-Control will be welcomed as the resident musical accompaniment to the bar's cozy environment. Since their start in 2002, N-Control has delighted audiences at famous clubs in Malaysia, Bahrain and Qatar before settling down in Seoul. Well known for their exciting onstage presence and harmonized performances, they will be presenting pop, jazz and a sampling of other genres on a nightly basis.

Capping off the month on Dec. 24 will be the Gran-A Christmas Buffet, a perfect setting for those who want to make their Christmas Eve with loved ones a little more special. Enjoy a variety of delicious food and alcoholic beverages, including cocktails and unlimited beer and wine. The price for this event will be 66,000 won.

Renovated with a modern vibe, Gran-A II is poised to be your go-to spot for important parties, as well as business launching events.





N-Control

QUESTIONS & RESERVATIONS

Novotel Ambassador Gran-A (02) 531-6868 (Closed Sundays)

ONLINE RESERVATIONS www.ambatel.com/gangnam



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One month at a Shaolin kung fu school **FROM BAGUA TO BACK FLIPS**

Story and Photos by **Christine Pickering**

A shrill ring wrests me from my sleep. I feel around for the alarm's reset button as my eyes digest the scene: a sparse dormitory room with two wooden beds, two compact nightstands and a door-sized window filling the room with unwanted early-morning sunlight. It's 5:30 in the morning and I'm wondering if the pounding in my temples is due to sleep deprivation or the merciless July heat. Already, beads of sweat run down my arms and neck.

At 6 a.m., my roommate, Marie, and I

stumble out into the courtyard. The 30-odd students of the school have already assembled on the steps outside. Some rub sand out of their eyes. Some stare stoically at the ground. Silence pervades. Suddenly, a whistle pierces the morning air. The formerly inanimate students spring to their feet and form five lines. Confused, I follow the girl in front of me, stand beside her and wait. The five "shifu," or masters, emerge from the dormitory building and stand facing us. In one movement, the students bow. The

masters return the gesture and point at the red-gated entrance. Instantly, the students turn and head toward the pond just outside the school's perimeter.

"What are we doing?" I whisper to Stephanie, the girl who I've been following around like an abandoned puppy.

"It's time to run," she says.

"Then, why is everybody walking?"

"Because it's 6 a.m. And we're gonna do this three more times today."



For one month, I have given myself over to a training program at the Qufu Shaolin Kung fu School. The birthplace of Confucius, Qufu is in the southeast of China and the school is located in the greenery of the Shimen Mountain National Park area. While the school aims to teach Shaolin kung fu, the monks are also trained in “wing chun” (a fast-paced southern form of kung fu), “sanda” (Chinese kick-boxing), “bagua” (a martial art featuring palm tricks) and other styles.

A taxi ride takes me through the small but impressive downtown core of Qufu, filled with souvenir hawkers, tourists visiting Confucian sites and blocky department stores. We fly over potholes and cracked roads. Eventually, the noise and traffic of the downtown area give way to a tree-lined, one-lane road and the quiet of rural Qufu. Few cars pass us on this final stretch. A man walks along the side of the road pushing a fully laden wheelbarrow. A young woman rides a scooter just ahead of us until my driver passes her with a swerve to the left and a blaring of the taxi’s deafening horn. I arrive at the school on a humid July evening, exhausted and disheveled, but excited to begin training.

The students at the school come from all different walks of life, with little in common save for an interest in kung fu. Some have trained in martial arts for years before coming to China and hope to open schools in their home countries, while others have never attempted extreme physical activity (Marie jokes that she thought exercise was

simply “eating less cake”). There are also several teenagers training for the summer before heading back to high school, and there are a few in their mid-40s, having left their jobs and homes to push themselves to their mental and physical limits in culturally alien lands.

Christophe, a 32-year-old Belgian investment banker, has signed up for the training program to get in better shape. He admits that the main reason he came here is because he wants to “get fit ... The kung fu was only secondary.” It becomes apparent he is achieving his goal. He is usually at the head of his group during running sessions and power training, a class focusing on building strength and endurance. He also frequently does pull-ups and planks on his own after the day’s training has ended.

In contrast, his roommate Craig, who intends to stay for at least a year, is primarily interested in the kung fu training. A wholesale foods store manager from Glasgow, Craig developed a passion for kung fu years earlier. He worked several jobs after finishing university to save up for the tuition fee. While training at the school, Craig also studies Mandarin, watches kung fu films zealously and wants to specialize in wing chun. Craig hopes to make it in Hong Kong or China as a martial arts filmmaker. He came to this school because he felt that “no amount of training back home in, shall we say, ‘lesser’ establishments could ... offer me the amount of time and the facilities that I would need to become very professional very quickly.”

Training at the school isn’t easy. I speak with Laura, a 23-year-old American from Colorado Springs, after a particularly grueling power-training class. We had spent the first 45 minutes of the class jogging up Shimen Mountain, where we then did a series of exhausting exercises: bear crawls, leap frogs, sprints and push-ups. The high-intensity calisthenics are not overly challenging for Laura, a prospective U.S. Marine Corps commissioned officer. She recalls, however, how frustrated and demoralized she felt during her second week at the school, after she broke her foot. While other students were training hard, Laura was relegated to yoga and stretching — she even contemplated returning home to get medical care for her injury. She did recover in time, but she laments her “up-and-down progress.” Students arriving months after her are now at the same level in their training.

I also experience my own frustrations. After repeatedly struggling to learn a new form from my master, I burst into tears one class. It is completely irrational; I can’t explain why this day is my breaking point. It is likely due to several factors: the unforgiving heat, my physical and mental exhaustion, the fact that other students appear to instantly master the choreography. My master and the translator console me afterward and offer words of praise. This isn’t what I want, though. I want to perform the movements with the liquid grace of my master. I want to be unaffected by fatigue and sore muscles. What I want is unattainable — perfection.



One night, a few of the students organize an informal dance party. To the bemusement of the staff, they connect speakers to a Mac and drag the equipment out onto the courtyard. As an ersatz DJ plays Icona Pop, Kanye West and Far East Movement, two of the masters come out to watch. One looks entertained and the other repulsed at the sight of their normally serious students bouncing, pop-and-locking and pirouetting to foreign club hits.

The friendships at the school may seem superficial. After all, many students are only here for the short-term and most are speaking in their second or third language. At the same time, however, I find that a special bond — one that transcends linguistic and cultural barriers — is formed between two people after they both cause each other excruciating amounts of pain. In one class, we are required to apply pressure to our partners while they do the splits. In another, we punch and kick each other to strengthen our muscles and harden our senses. In a normal scenario, a person who engages in acts of violence on a regular basis would most certainly be dumped by his or her peers. But at the kung fu school, this is something that the students bond over and laugh about later. "I think my absolute favorite part is probably the people here," Laura says. "Just because, you know, we're randomly attacking each other all the time."

We are lined up in front of a row of tattered, off-white mattresses, waiting for our turn during jumps and rolls class. Master Shi Yan Shuai has watched the first few

students do cartwheels across the mats; some are near-perfect exemplars of acrobatic finesse. Others are lopsided gymnastic disasters.

Suddenly, the master cuts in front of a student and stares us down.

"Okay," he shouts. "Like this."

With that, he takes off down the carpeted runway, does two aerial cartwheels and catapults his body high in the air for a perfect back flip. His feet land firmly on the ground and he looks up at his stunned audience.

"Now you... go!"

The student at the front of the line pauses, then takes off running, but only attempts a one-handed cartwheel. I slink to the back of the line, hoping nobody will notice my cowardly exit. The only way I will be able to do an aerial cartwheel is if someone picks me up and throws me. While jumps and rolls class is my favorite class, there are limits to what a new trainee with back problems and a fear of falling can do.

I am a kung fu student for just a short month. During that time, I train with people from all over the world — Tunisia, Colombia, Norway, Ireland, New Zealand. I sympathize as some of them suffer from food poisoning, heat stroke, injuries and utter physical exhaustion. I hear — and relate to — their expressions of defeat, of frustration at failing the demands of the masters and the intensity of the training.

I also notice students using their free time to help new arrivals with their first forms, patiently demonstrating to them the unfamiliar movements. I see them on the ground,

arms shaking and faces pouring with sweat, as they determinedly finish their third set of push-ups in 40 degree Celsius heat. And I hear the words of encouragement, often for me, as the more experienced attempt to boost the morale of the newbies:

"You're doing really well. It took me almost a month to learn that form."

"Really? You don't have any gymnastics training? But you're so flexible."

"Don't worry, the first month is always the hardest..."

Not everyone can drop 5,000 U.S. dollars in tuition fees for a year-long stay at a Shaolin Kung Fu School. And many may not want to pay to spend five to six hours a day actively training, live with forty others in a dorm and possibly break a limb or two. But those who choose to do so find themselves among a rare group of people who are willing to push themselves to their mental and physical limits — all while living in a foreign country, eating unfamiliar food at every meal and perhaps not ever speaking their native language. And once at the school, all are welcomed into a community of determined, independent and passionate martial arts aficionados. They develop their flexibility and strength, and they learn to understand one of the oldest and most respected fighting styles in the world.

One day, despite the many trials, I may go back to the Qufu Shaolin Kung Fu School. And if I do, you won't ever find me sneaking to the back of the line again to avoid a challenge.

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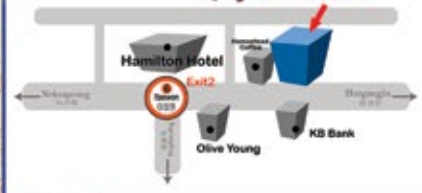
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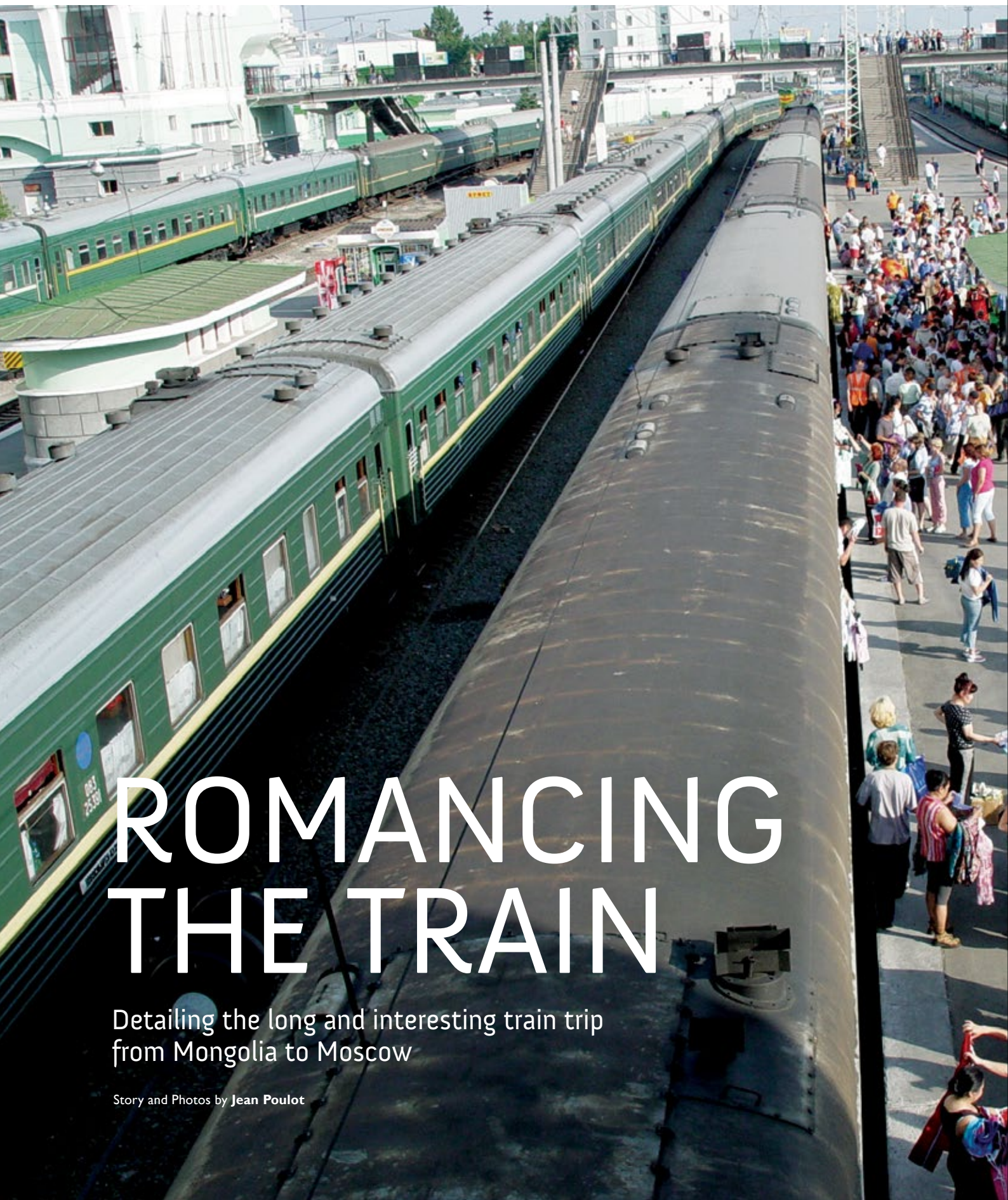


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ROMANCING THE TRAIN

Detailing the long and interesting train trip
from Mongolia to Moscow

Story and Photos by Jean Poulot



Trains have a rhythm: the clicks and clacks of the railroad tracks.

I've ridden trains from first class to third: at times in style, like along the Panama Canal in a refurbished VistaDome, and at other times more humbly, as in the wood-paneled, brass-fitted train I took through Zimbabwe. I took the Marmara Orient Express to Istanbul three times, have zigzagged through the Eastern Bloc and have tried to sleep on the crowded, steam engine–pulled, slow express trains in Pakistan.

But no train can compare to the longest of all: the Trans-Siberian Railway.

For my 50th birthday, I decided to have a party with my mother, brothers and friends in my hometown in France. My wife would fly from Portland and meet me in Paris.

Train K23 left Beijing early in the morning. Sitting in a “soft class” compartment, which is the old communist name for first class, I was reading about Marco Polo’s travels when the train made its first stop. I glanced out the window; we were at Balading Station. Above the station, the crenulated lines of the Great Wall slithered like a dragon along the flanks of the mountains.

At the border in Zamyn-Üüd, which we reached in the middle of the night, the train stopped for four hours in a hangar the size of a train station to swap out each car’s wheels, axles, brakes and suspension system. China uses narrow-gauge rails, different from the wide gauge in Mongolia and Russia. Hydraulic lifts raised the carriages one by one while Chinese wheels were removed and Mongolian wheels were brought in. No nuts and bolts were required; the link was secured by a pin under the carriage.

Passengers were not allowed to get off the cars and the bathroom doors were locked because the old-fashioned toilets flush onto the tracks. The washroom door in my compartment had a pictogram of a showerhead with dripping water, which was misleading, as there was only a sink inside.

The next morning I woke up while we were crossing the Gobi desert, a vast expanse of nothingness. The landscape was horizontal and lunar. Yellow dust infiltrated the passageways between cars and the conductors wore masks.

“Next time, bring a mask” was an entry in my notebook. Sitting in the middle of the desert, an abandoned apartment building square, white and monolithic, stood out like a Lego brick in a giant sandbox.

In the dining car, a gorgeous Mongolian woman was drinking beer for breakfast and smoking a cigarette. She had been here the previous evening — same seat, same clothes, same makeup. She must live here, I thought.

The flat brown landscape gradually turned to pale green, National Geographic–like Mongolian steppes complete with Bactrian camels, sheep and wild horses roaming around and eagles circling overhead. Animal skeletons lay by the tracks.

The sky was vast, unobstructed and mottled with heavy clouds rising behind the rounded hills. There were few signs of human life except for an occasional yurt here and there, looking like giant mushrooms. The tracks, electric line and a small road ran parallel, heading northwest toward our next stop — Ulan Bator.



Waiting for my train at the Ulan Bator station, a salesman opened his attaché case full of books and tried to sell me a Lonely Planet guide to Scotland.



As we approached the suburbs of our destination, a glance to the west side of the tracks revealed a hillside that was carved with a relief of Genghis Khan. On another side, the seal of the country was written in Mongolian script, which looks like vertical Arabic.

Ulan Bator, literally The Red Hero, is a nondescript city except for its quiriness. The buildings are Soviet-style but painted in garish juxtapositions of pink and yellow and green. Steppe cowboys with hats and boots walked alongside pretty women in fashionable clothes, miniskirts and oversized sunglasses; women who would look at home in Beijing or Tokyo. Men played pool on the sidewalk.

South Korean culture has a strong presence in Mongolia, revenge for the Mongol invasion of Korea that took place 700 years ago. In Internet cafes, LG and Samsung computers have keyboards that are printed in Hangul, and Hyundai and Ssangyong cars are popular. A replica of a Korean traditional wall borders a park in the middle of the city, and everywhere, signs on cosmetic shops read "Seoul Beauty Salon" or "Korea Beauty Clinic," with advertisements for Laneige, a Korean skin whitener.

In Mongolia, the popularity of Korean dramas and K-pop reinforces the superiority complex of the new invaders. As in the Philippines, Korean men here act like colonialists in a conquered territory, walking with an arrogant swagger and a condescending attitude, belly out, chin up, hands clutched behind their backs and looking down their noses. They have cornered the entertainment business — they run many of the city's bars, karaoke joints and room salons (read: brothels).

I changed dollars into rubles at the aptly named TAX bank, where the money was first transferred into Tugrug, the Mongolian currency, with an extra commission tagged on — twice — for changing foreign money.

Waiting for my train at the Ulan Bator station, a salesman opened his attaché case full of books and tried to sell me a Lonely Planet guide to Scotland. Older couples

dressed in traditional outfits sent relatives on the train. They wore short-brimmed felt hats, leather boots and long, Chinese-style silk robes tied with wide belts, while women wore their hair braided down to their knees.

When train 005 to Moscow pulled in, Russian female attendants checked tickets as passengers boarded using a step stool. I walked up and down the cars to get familiar with the layout of the train, my hotel-on-wheels for the next five days.

After a couple days of rain, the steppe was green, dotted with spears of yellow flowers growing in tufts everywhere. Even at the end of June, it still felt like early spring.

Near the Russian border, the grass grew taller and thicker. There were no roads, no towns and the landscape was treeless: just hilly meadows where sheep were grazing and where horsemen occasionally raced one another.

The train reached the border crossing at Sükhbataar in the early morning. The stern officer asked passengers to stand up one by one in the corridor where he scrutinized their passports, staring into their eyes to make sure they were the right person.

The same procedure was repeated three hours later in Naushiki, a mere 20 km away. Once the inspection on the Russian side was over, we were allowed to depart onto the platform, but at this early hour, the stalls selling coffee and food were closed.

In Ulan-Ude, we left behind the section of the Trans-Mongolian and joined the Trans-Siberian line. From there, the rails ran west, 5,600 kilometers onward to Moscow.

After I woke up, I opened the curtains to a seascape — Lake Baikal — with water as transparent as a lagoon. On its shores, tall green grass and buttercups grew among clumps of birch trees, the iconic tree of the Siberian Taiga.

The train's timetable was displayed on Moscow time in each compartment, so I reset my watch five hours behind to keep schedule with the train, which stopped twice a day for 20 minutes.

Irkutsk station is set on the bank of the

Angara River. We could see a trestle on fire in the distance, billowing white smoke with no one attending to it. As I got ready to pursue my plans for the afternoon — a beer, a nap, a beer and a book ("One Day in the Life of Ivan Denisovich") — my neighbors asked me for a game of cards. David and Claire were Christians, but there are no proselytizers when it comes to playing poker on a train.

One of the more memorable surprises came in the middle of Siberia, where it was nearly impossible to find a bottle of vodka. The restaurant car's supply had dwindled to half a bottle, and none of the shops in the station sold it. So much for Russia's reputation — our train felt drier than Salt Lake City.

The next station was Taishet. I found a bottle of Caliber Vodka there that tasted like gunpowder. I shared it with a couple of travelers in my compartment: Yasuda, a viola player with the Tokyo Symphony who was studying to become a conductor, and his girlfriend, Naoko, who was a French literature major. She felt compelled to recite "Little Red Riding Hood" in the original language.

Our next-door neighbors were Daniel, a photographer, and Per, a therapist, both from Sweden. A woman from Oslo also introduced herself: "Hello, I'm Alice." Someone asked: "Alice in Wonderland?" She quickly replied "Alice in Drunkenland," smiled and passed around a bottle of vodka. It was 2 a.m. when Sebastien, a Dutch guy next door, began dancing ballet with Daniel in the hallway.

I woke up early to beat the crowd to the sink. Standing by the door waiting my turn, the train pulled into a station. The car attendant opened the bathroom door using her oversized key while someone was sitting on the toilet. When we pulled out of the station, it was my turn. As I was taking a sponge bath, I made another note to myself: "Next time, bring a rubber stopper the size of a ping pong ball."

Without fail, someone inevitably burst in. I had forgotten to lock the door.



In the restaurant car, I had a breakfast of strong coffee, rye bread and smoked cheese. I was alone except for the cook/waiter/maitre d', who was engrossed in his crossword puzzle. In Krasnoyarsk, old Soviet army trucks now used by civilians were parked up front. Across from the station was a brick factory with ornate smokestacks that belched black smoke.

Every day, the scenery changed very subtly: Taiga with birch trees, Taiga with meadows, Taiga with birch trees and meadows.

Before we arrived in Novosibirsk station, the Mongol dealers started to push in the hallway, shoving and insulting everyone in their way to be the first by the door to sell their outdated country-style clothes, all made in China.

The whole compartment was angry with them, but they were violent and ready for a fight. I managed to push my way past to get vodka inside the station. With only 20 minutes to spare, I had no time to admire the heavy chandeliers in the waiting room.

I'd been devouring books relentlessly, sometimes two a day. I had just finished Alexander Pushkin's "Arthur Onegin" and "The Alchemist" by Paolo Coelho, who, two weeks ago, rode the same tracks while on a publicity tour of Russia.

At Yekaterinburg, the horde of Mongol traders shoved and pushed again to be first on the platform, and at 12:30 p.m., at kilometer 2,102, a marker divided Siberia from the Urals, Asia from Europe.

Walking around the corridors, I met the Mongol model who had been traveling in carriage four. Her name was Nandia, and she was quick to point out her measure-

ments: 176 cm tall with a 90 cm bust. She did not mention hips, so I didn't ask. She was 20, gorgeous and friendly, and she invited me to her cabin for a chat. She gave me her email and phone number in Seoul, where she studied Korean language and modeled part-time. She was on her way, along with other models, makeup artists and hairdressers, for a worldwide fashion competition in Moscow that was to start in a few days. There were 77 nations competing, and I wished Nandia good luck.

Our arrival in Perm was preceded by more shoving from the traders. I was in the middle of a poker game in the restaurant car when the train stopped. Two players wanted to get on the platform to buy vodka, but the door to the next car was locked. The Mongolian sellers owned copies of the car keys, but it was the cook who came to the rescue and opened the door. Almost immediately, a large and angry Mongol woman pushed me into the passageway between the two cars because I was in her way. She screamed, I screamed back and we exchanged insults neither could understand.

The sellers were not allowed to sell on the platform, so the corridor turned into a marketplace, with traders selling their goods from the windows and doors of the train. Policemen paced around, one holding a muzzled Rottweiler on a leash.

The electric outlet did not work in my compartment and the carriage assistant, whom everyone referred to as a stewardess, invited me to her private quarters, across from the samovar, to recharge my camera and iPod. I showed her how the iPod worked and left her listening to Brazilian samba.

The stewardesses were hard-working, constantly wiping the floorboards, the windowsills or the plastic protectors over the carpet. When they were on a break, they got out of their uniforms and moonlighted as traders, selling blankets and clothes.

There was a commotion in car No. 3. One of the Aussies, Noel, had had his camera stolen. Everyone helped him look for it and the stewardess called a policeman. He arrived with his shirt uniform hanging over pajama bottoms, carrying a pair of handcuffs.

To celebrate the last night on the train, Belinda, the other Norwegian girl, Per, Daniel, Alice-not-yet-in-Drunkenland and I dressed up at dinnertime and headed to the restaurant car for a fine meal of goulash. I brought the two bottles of vodka I had bought in Novosibirsk and we drank until 11. It was still light outside when we trudged back to our beds.

The next morning, the whole carriage was hungover, except for the Mongols. We crossed the Volga at Nizhni Novgorod, which in Soviet times had been named Gorky. Getting close to the capital, the buildings and traffic had gotten denser.

Five days and 6,300 kilometers past Ulan Bator, the 005 train pulled into Yaroslavl Station, with its ornate paintings, marbled floors and fairy-tale-like façade, built in the time of czarist Russia.

On the platform, everyone shook hands, hugged and kissed. I was not ready to get off. The train had become my rolling reading room, my hotel-in-motion and my moving island. I was envious of the Mongol traders who were already buying return tickets.

GROOVE



Derelict buildings highlight
the town's scattered wartime remains

DISCOVER THE HAUNTS OF CHILLY CHEORWON

Story by **Ian Henderson** / Photos courtesy of **Thierry Hoppe**

The winter months are often viewed as a lackluster time for domestic travel, but there are several destinations that strangely lend themselves to being experienced during the peninsula's deep winter freeze. The small town of Cheorwon in Gangwon Province is such a place, partially nestled in no-man's land right beneath the DMZ. The old town's scattered remnants make it one of the most haunting locations in the country.

The settlement had once been a major transportation hub; its railway serviced the entire length of the peninsula, connecting the country along its east-west axis from Seoul to the sea. Now the lonely station of Sintan-ni is the end of the line, flooding the whole area with a feeling of eerie solitude. Among the rusting industrial components at the now-defunct Woljeong-ni Station (which once served the Seoul-Gangwon line) sits a train destroyed by American artillery. A sign hangs from it with the words "The iron horse wants to run" scrawled across, giving a sense of life to the long-dead relic, and conjuring thoughts of reunification.

One of the reasons this location exudes such a post-apocalyptic air is its location, situated at the edge of the Iron Triangle, an area framed by Gimhwa, Pyeonggang and Cheorwon.

This was the command center and front line of the North Korean Army, an area that saw the highest number of casualties and some of the fiercest fighting. The monument erected nearby after the Battle of White Horse and the Battle of Triangle Hill is a testament to this history, having traded hands 24 times over the course of the war. From atop the hill, the whipping wind drowns out all city sounds as one takes in the endless vista of frozen rice paddies, all dotted with ruined buildings that lead the way up to the impenetrable barbed-wire wall.

The derelict buildings are truly the highlight of a trip here. These are the silent remaining witnesses to a city wiped off the map. One of several banks in the area remains, the Old Cheorwon Financial Cooperative No. 2, as well as the community's icehouse, which was originally a Japanese restaurant during the colonial occupation. Both have giant holes from shelling and are pockmarked from bullets.

In better condition is the former Agricultural Inspection office, which has been re-fitted with new windows, giving it a sense of life — a place where one could almost expect to see somebody walking around inside. Also still



standing are the jagged ruins of a Methodist church, with its roof long gone and large chunks of its walls blown away. Curiously, the tile work of the floor remains mostly unscathed, highlighting the absence of the people who once lived, worked and prayed here.

Last but not least is the giant, three-story building that once housed the Communist Party Headquarters. This Soviet-style structure is missing its roof, but the four walls remain standing, dripping with icicles. The thousands of artillery and bullet scars remain as evidence of the battles it endured. The building also served as the torture and interrogation center for anyone deemed to be against the ruling party. It was apparently a veritable house of horrors in its day, and the cries and screams of the tortured captives could be heard echoing throughout the countryside. Visitors can walk around the outside of the building, but not inside or on the land behind it, which is said to still be rife with chains, artillery and human remains.

Not far away is the famed Seungil-gyo Bridge over this section of the frozen Hantan River. Signs still stand to alert people of the weight limits for the trucks and the tanks that once rumbled across its arches. In warmer seasons, the Hantan also offers some of Korea's best

rafting.

The desolation and abandonment of the area has had some positive effects as well. More than 110 species of birds migrate to this area for the winter, drawn by the fallen grains and warm springs. These include several species of ducks and long-necked white cranes, which are fascinatingly juxtaposed against their bleak surroundings.

The area also houses the second infiltration tunnel dug by North Korean forces. Some of the region's sights also lay in this security zone, so a passport is a must if you would like to see either.

GROOVE

GETTING THERE

Most of the sites are spread out and public transportation is infrequent, so bringing a car is recommended.

For public transportation:

1. From Seoul's Suyu-ri Bus Terminal (from Suyu Station, line 4, exit 4, walk straight and turn left at KB Bank), take a Dongsong-bound direct bus and get off at Dongsong Station (1 hour, 40 min). Transfer to a Goseokjeong-bound bus and get off at Goseokjeong (15 min).
2. A taxi takes 15 minutes from Sincheorwon to Iron Triangle Battlefield.



PAUL KAJANDER AND THE DMZ PROJECT

LOOKING AT NORTH KOREA, GLIMPSE BY GLIMPSE

Story by **Shelley DeWees**

Photos courtesy of **Hasisi Park, Paul Kajander and Artsonje Center**



Hostility, in some cases, can be a good thing. Those moments of ill will that make most people uncomfortable will inevitably lead to a process of re-evaluation: a time when you pause, reflect, breathe and reboot. Regardless of whether you end up on the wrong or right side of the debate, once you accept the resolution you simply cannot continue as you did before. You've got to change up your way of thinking sometimes, and it's almost always for the better.

Paul Kajander's moment came a few years ago in Vancouver, back when he was stuck in a pervasive cycle of Working to Pay for a Life You Can't Have Because You're Working, a common problem among expats. "I was teaching art full-time, renting a studio and an apartment, but then I became too busy to properly use my studio. It was an unsustainable situation ... At some point you see that your life isn't going to change unless you change it."

So he walked out of his life, wound up totally broke and somehow ended up here.

"I taught full-time at first to rid myself of the financial instability that led me here, met great people and fell in love," he explains. Soon, however, he got distracted by the daily



'I THOUGHT THAT
WOULD BE COMPLETELY
INAPPROPRIATE HERE,
IN RURAL KOREA, IN A
BOMBED-OUT ICEHOUSE
RIGHT BY THE DMZ.'

— PAUL KAJANDER

*Rollin'
Hard*



presence of the DMZ and the Korean War, thrown off by what he calls “the impossibility of not addressing it.”

Welcome to the thought process of Paul Kajander, a fanciful artist who cherishes the rough beauty of a site-specific approach. He’s made films about abandoned mental hospitals, featured trash in gallery exhibitions and even orchestrated a cell-phone-smashing party on a blackbox stage for a video project called “What Self-Knowledge Is.” He’s nothing if not modern.

So, unsurprisingly, when the invitation came from the Real DMZ Project to create something for their 2013 exhibition, Kajander was totally on board. He started the way he usually does, with research and reading, and came upon a 2003 book by Susan Sontag that brought everything into focus. “Regarding the Pain of Others” is about how it’s an emotional and philosophical conundrum to look at images of the suffering of an Other, capital “O.” It taught me a lot. Why was there a Korean War? What were the forces that were operating? That’s what gets jettisoned when young kids learn that North Korea is simply evil and South Korea is the only model under which reunification can happen. As a foreigner, I felt I needed to engage with this from my position as an outsider.”

The finished product is perhaps not what you’d expect. There’s no performance structure, no audience, no announced beginning or end, which “even the most wildly unconventional projects still include,” he says. “I thought that would be completely inappropriate here, in rural Korea, in a bombed-out ice house right by the DMZ.” Instead, he chose to treat it like any other documentation of conflict: with glimpses. He kept everything ambiguous to the viewer, virtually removed any direct experience with reality, and hoped people would “assemble this thing in their mind, in much the same way that historical photographs are used to assemble an understanding, though often a skewed one, of the brutality of war.”

What was really going on behind the walls of the icehouse worked more like a dramatization. Local children, through much practice and rehearsal, were running a carefully constructed performance of sorts, carrying colored cards, stepping over giant blocks



of ice and hoisting potatoes out of bins. They were, in a way, echoing the history of the war.

"We developed some of the script together," Kajander says. "The kids would speak in sentence fragments or even just words, sometimes alone and sometimes acting as a chorus, in Korean and in English." Words like "freedom," "Korea" and "money" were spoken alongside others like "cheeseburger" and "handphone," recorded during the children's invisible performance and then piped through speakers in a quasi-museological display at Woljeongri Station. Viewers saw images of the children, shoes, even the imprint of a bullet casing displayed and properly labeled, all without ever seeing the performance — so close yet so far away from the reality of the situation. "There's always a distance you can't bridge," Kajander says. "The connection we have to this history is often through secondary sources, either learned or inherited, and this is all we can access, especially those of us living outside of direct contact with the atrocities of war."

The work was presented alongside many others within the civilian control line in Cheorwon-gun for The Real DMZ Project. Curated by Sunjung Kim and the Artsonje Center, the exhibition seeks to raise a consciousness that represents both sides of the fence. It's a bold statement, one that Kajander thinks is of tremendous significance to artists. "Artists generally want to reflect on the conditions of the world as they experience them and, in terms of the conflict between North and South Korea, I think there's great potential to re-examine the past and generate a new line of questioning that might — hopefully — change the future."

Kajander also has another show coming up, this time as a result of a residency at the National Museum of Modern and Contemporary Art in Changdong. After that, he swears he'll get busy learning Korean: "I just have to. It shames me that I'm so useless." But so far, as an artist, embracing hostility is working in his favor. Uselessness appears to be the least of his worries.

Find out more about Kajander and the Real DMZ Project by logging onto paulkajander.com and realdmz.org.

GROOVE



SHORT-TERM STREET ART

JESSE OLWEN

Story by **Remy Raitt** / Photos by **Dustin Cole**

"I tend to make all my art really big and really impractical," Jesse Olwen says, peering over a painting he's about to temporarily install under the Hangang Bridge on the Han River. Chasing the sunrise on foot, the Canadian artist delicately maneuvers the artwork, which straddles the line between street art and still life, as he crosses Seoul's sidewalks to the chosen spot.

Painted in acrylic on plywood board, the artwork entitled "Til Death" juxtaposes graffiti-style tagging and finely detailed flowers. "This piece is a gift to my soon-to-be wife. The text reads 'til death' and I've chosen her favorite flower, pink gardenias, as the subject. We met in Korea, so it was important for me to create and install the piece here. Normally my work isn't involved with my personal life like this, but you know artists are sensitive creatures and all. I wanted to create a piece that was powerful and arresting, for her."

But his fiancée was not the only one intrigued by the piece. Early morning joggers and cyclists have stopped by to watch as Olwen attaches the pre-painted artwork to the bridge using double-sided tape. The early morning unveiling of his masterpiece is paramount due to the short timeframe the painting would be up. Sunrise offers not only ideal lighting, but also more exposure to the public.

Olwen says he began displaying his art in public spaces after being repeatedly denied exhibition space. "I make my own gallery spaces. I find my walls outside because I'm so sick of people telling me I can't put my art up on their gallery walls." This, coupled with his fascination for street art and the cultural significance behind it, is what prompted the start of the series that "Til Death" is now a part of.

The series began in 2006 when Olwen returned to Canada after studying architecture in Singapore. "Singapore is completely void of graffiti and vandalism, the absence was a huge culture shock for me," he says. "Graffiti makes me feel comfortable and at home in a city. It makes it alive and provides proof that someone has been there."

But instead of relying on spray paint and fat tip markers to express himself, Olwen, channeling his fine arts background, creates artwork that aims to mock the art world and its perceptions of beauty while celebrating the freedom of expression that street art offers. The



MORE INFO

Visit Jesse Olwen's website at www.jesseolwen.com.

artist feels he further elucidates this through his often tongue-in-cheek choice in subject matter.

"The images I choose say different things. Diamonds are valuable, durable and sexy. Kittens are soft, vulnerable and kitsch. Flowers are precious, temporary and beautiful, and these are things I believe street art is, or hope it could be." He says that his choice in subject matter further expresses his frustration with the value the arts and white cube spaces place on seemingly trivial and clichéd themes. "Still life paintings of things like flowers are probably the most conservative thing I can think of; they don't offer the viewer anything new to think about or debate. So by incorporating these types of images into my art in a new way, I hope to spark conversation and get people thinking."

Similar to the way he felt in Singapore, the lack of street art in South Korea compared to Canada saw Olwen temporarily adding color and quirk to a number of Korean public spaces during the two years he's been teaching English here. From a stained glass phone booth to an ultra-kitsch kitten street art style painting and rhinestone anarchy signs, the artist exposes lucky passersby to imagery he feels might be overlooked in a gallery space. Olwen believes these pieces are more likely to make a statement when contrasted with the grit and grim of a cityscape. "I think the unexpected places (where) I put my pieces up makes them more beautiful and makes the subject matter feel more important," he says.

And although his subject matter certainly sets him apart from other more conventional street artists, perhaps the transient nature of his work does so even more. Olwen says he always removes his art in respect for the spaces he displays them in. "If I choose a site, it's because I like it and if I wanted to install one of my pieces there permanently I would have to deface that site by drilling holes," he says. "So by temporarily putting it up and then removing it I am instead taking a piece of that place with me and my art through the photographs and my process."

"Til Death" is the last artwork Olwen will install in Korea before he packs up and moves to Tasmania, where he is currently a contestant in the Off the Wall street art competition.

GROOVE

'GRAFFITI MAKES ME
FEEL COMFORTABLE
AND AT HOME IN
A CITY. IT MAKES IT
ALIVE AND PROVIDES
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A GRAFFITI LIFE

ARTIST AND ILLUSTRATOR
KRIS KOTCHER REVEALS THE
SECRET TO TURNING GRAFFITI
INTO A CAREER

Story by **Britney Dennison**
Photos courtesy of **Kris Kotcher**



Everything Kris Kotcher knows about art, he learned on the street.

It was from these humble beginnings as a graffiti artist that he began experimenting with color and balance to develop his own signature style.

After arriving in Korea from Texas last year, he reached out to the existing art community and began collaborating with established artists such as Junkhouse and Jimmy SK.

Kotcher, whose street name is FrenemyLife, has forged business partnerships with Korean companies like Converse, Coffine Gurunaru and Jungle Barn (a new children's café), among others. His breakthrough success in the Korean market has been outstanding; even K-pop star IU has been seen sporting his "Graffiti Monster" Converse shoes. Though Kotcher recently relocated to Vietnam, he continues to have ongoing projects in Korea.

Groove Korea had a chance to sit down with Kotcher the day before he moved.

Groove Korea: If someone asked, "What do you do?" what would your answer be?

Kris Kotcher: Graphic design ... well, illustration. I do graphic design and illustration, but more illustration.

How would you describe Korea's art scene?

It's growing. It's kind of newer, I guess. Korea is an awesome place to be for art. You have a lot more opportunities here, especially with companies. There are a lot more collaborations going on with big companies and artists than there are in some other places, like the United States. The U.S. is so huge — there

is so much competition and it is a lot harder.

What media do you work with?

When I do illustrations I do mostly watercolor, gouache and ink. And then I do a lot of graffiti and street art, so spray paint, wheat paste and paper.

Do you have a favorite medium to work with?

Watercolor and gouache — I love the way it looks. It reminds you of children's books; it has that feel, but I have my own spin on it.

Can you describe your subject matter and style?

My subject matter is a lot of monsters and creatures and characters. I am constantly trying to push my imagination with new characters. I am really influenced by children's books and books that I read as a kid like Dr. Seuss and "Where the Wild Things Are" and stuff like that. When people look at my artwork, I want them to be reminded of the books they read as a child.

Do you have a favorite character?

I have a main character that I do more than the others — this little furry character with antlers and a little furry suit. I do little variations of that character a lot.

You mentioned that your work ties into children's books. Can you talk more about that aspect of your career?

Well, I've put out one book so far and I'm working on two new books. I do all the writing and all of the illustrations. In that way, I

have complete creative control. The first book was more a collection; each page had writing with an illustration, so it was a bunch of different stories. Kind of like "A Light in the Attic" (1981) by Shel Silverstein. That one is no longer in print, though. It was just a short run and now I am working on two new children's books to send to publishers and hopefully get a bigger publishing.

You've worked with books, shoes, walls and coffee cups; it seems like a lot of your work is on unconventional canvases. How does space factor into your work?

I came from a street and graffiti background before I ever started doing illustrations or painting or doing any of that kind of stuff, so with that you kind of have to conform to different spaces and get used to it. And with graphic design, that is part of it — designing things means you have to look at the space and go with the design that works best on it.

Do you find that challenging?

Not really. I mean, you just have to learn to work with limited space. You can't go crazy, you know? You definitely have to compromise sometimes.

How did you get into graffiti?

I started about 12 years ago. I met a friend who was into graffiti and then he got me into it. So I started with graffiti — that is actually how I learned everything about art, like how to use color. The first time I ever painted with my friend was in Austin, where we lived. There is a wall that is a legal graffiti wall and you can go there and practice and paint. I went there with



him and painted the most hideously disgusting graffiti I have ever seen — awful colors — I didn't know what I was doing. But I got addicted to it. I loved painting with spray paint. I love the feeling of it and, over the years, I picked up how to use color, how to use line, balance — all the basics of art I learned from graffiti. I think graffiti is a pure art form. You're not doing it for money. You're not doing it for anything but your love of doing art and sharing it with people.

What advice would you give to newer artists in Korea who are just starting out?

You can't just sit around in your studio and hope that someone's going to find your artwork or hear about you. You have to go out and put in the work. Go to art shows, go to events, hand out business cards, be on the internet and social media. Also, read the book "Steal like an Artist" (2012) by Austin Kleon. I read it more recently, but a lot of the things I have done (are things) that book advises you to do. And it has really good advice for anyone who wants to pursue (the arts).

Is there anything else you are currently working on?

With moving, I have been kind of taking a break. When I get to Vietnam I'll get my studio set up. I've got the two children's books and I am working on learning how to make apps — that is something I want to get in to. And I have other opportunities in the works for doing stuff here in Korea.

GROOVE

MORE INFO

Website: www.frenemylife.com
Instagram and Twitter: @frenemylife

ITEMS AVAILABLE FOR PURCHASE

Converse shoes with a choice of three designs by Kris Kotcher are available to purchase through the Converse store in Myeongdong.



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HELLIVISION

STRONG, DIZZY, TERRIBLE, DISGUSTING AND STRANGE

Story by **Sophie Boladeras**
Photos by **Dirk Schlottmann**

HELLIVISION 헬리비전 IS

Taehun Lee (guitar)
Gunwoong Oh (bass)
Jiwan Jung (drums)

GETTING THERE

To get to Strange Fruit, go to Hongik University Station, line 2, exit 8, and take an immediate right. Then turn left at Cafe Egro onto a wide street and take a right at the Family Mart on the next block. You'll see Strange Fruit four doors down.

Salon Badabie is located at Mapo-gu, Donggyo-dong 182-5, not far from the main gate of Hongik University.

Listening to Hellivision's music is like going on an unplanned road trip. It starts off slow, with some anticipation. The scenery stays the same, the sun is out, everyone is relaxed and a joint wouldn't be out of place. There's a detour ahead, and no one knows which way the car will turn until the last minute when they veer off into unknown territory. Then things speed up. All of a sudden dreads are flying, heads are banging and Hellivision's sound is all-encompassing. They have arrived.

Back in the summer of 2011, Hellivision started out as a jam band, and the majority of their pieces are still fairly impromptu. After they first started practicing together, they decided that adding vocals would be unnecessary. Their minimal yet super heavy music speaks for itself with aspects of reggae, funk and slow jams that evolve into climatic psychedelic rock. Hellivision's three members are regulars in Hongdae's indie music scene. Avid guitar player Taehun Lee was initially looking for people to play harsher sounding music with. He knew Gunwoong from the band Mustangs and asked him to join. After a jam session or two, Gunwoong wanted to bring in Jiwan from the bands Cocore and Underwear Band. They started jamming and drinking together and eventually became Hellivision.

Groove Korea: Your songs are extremely long, they are almost like novels; there is so much change and progression happening, and then there is somewhat of a climax. Are there stories behind them?

Taehun Lee: In the traditional sense, it's not a song since it lacks a vocal line. So it's more of a composition or piece of music that has an overall, but only skeletal, structure. On top of which, the band adds flesh, muscle, veins and so forth, always slightly different from other versions. Some pieces have stories. For example, "Yeonchak" ("Delayed Arrival") is about a train coming into platform later than scheduled. The piece describes the happenings before and after the event.

How was your first ever show as Hellivision?

Our first show was at a bar called Strange Fruit. This was the place where the band started out jamming, too, so it was more of a party than a real showcase. Both the band and our friends who saw the show knew that the tunes we played would never be played in the same way again.



Has anything weird ever happened at a Hellivision gig?

At our gigs, amps tend to stop working, sometimes the lights go in and out, but the weirdest thing that has happened to us is that some people really like what we are doing! As a band, just being able to play every weekend is something fun, interesting and crazy. Other than music we all have day jobs, nothing too exciting, but we are trying to have fun in our own way.

How did you come up with the name?

We were looking for a name at the time, and for some reason decided to flip through a Rolling Stones photo book to look for catchy phrases or words. Then this helicopter showed up with "Helivision" on it. It was an aerial filming agency, but we all liked the sound of it. So to avoid any confusion we decided to put another "L" into the word.

On your Facebook page you describe the band as strong, dizzy, terrible, disgusting and strange. What's disgusting about Hellivision?

It is a quote from (French writer) Amélie Nothomb's book. Gunwoong read it one day and thought it was fitting.

You played a show with Canadian belly dancer Eshe. How was that?

It was real fun. Since we usually tend to drift on our own, having an extra element in the ensemble gave us the opportunity to experience another side of performance. Plus, Eshe is a super fine dancer!

Where was your best gig so far, and why was it so good?

We tend to have the best shows at a venue called Salon Bada-bie. The place is pretty compact, no real monitors, just amps and raw drum sounds. Something about the walls and the ambiance there makes our band concentrate the best.

You released your debut full-length album "HellRevision" in October 2012 through RCL. Can you tell us about the creative process behind the album and the tracks on it?

Kwanghee Ryu, the founder of RCL, helped the band in sorting out the pieces. Since they were all more or less jams with loose sections, Kwanghee and the band worked together in organizing the loose ends. It was difficult at times, but it was well worth it.

What musicians inspire your sound?

Yura Yura Teikoku, Black Sabbath, Tera Melos, Bitch Magnet, John Coltrane, etc. We also enjoy other live indie bands like Juck Juck Grunzie, Jambinai and Kuang Program!

Do you have any rituals/habits before playing live?

Drinking enough to get buzzed.

What do you have planned for the future?

Drinking like hooligans and playing gnarly shows.

How can our readers listen to your music?

Luckily, there are some fans filming our shows. Go on YouTube and search for "Hellivision" or 헬리비전, then we will pop up.

Do you have any information on upcoming gigs?

The band has a Facebook account, which has all the dates!
www.facebook.com/Hellivision

GROOVE



MAXOUT KOREA NYE (NEW YEAR'S EVE) COUNTDOWN 2014

Story by **Craig White** and **Seung-eun Lee**

2013 LARGE-SCALE ELECTRONIC DANCE MUSIC FESTIVAL

Maxout is shaping up to be the largest New Year's countdown party on the Korean Peninsula. With seven halls to accommodate more than 20,000 guests, KINTEX is the perfect place for hip partygoers to celebrate the New Year.

Come Dec. 31, the centerpiece of the festivities will be an audience-friendly, dome-shaped DJ stage. This unique setup is specifically designed to optimize sound quality while also spreading the party energy to every corner of the dance floor. The stage is also mobile — capable of rotating a full 360 degrees and moving up and down — which will provide an acoustic atmosphere like you've never experienced before.

A special corner for VIPs is also provided in a container tower located close to the ceiling. This more intimate space offers a bird's eye view of the entire party.

LINEUP: THE WORLD'S TOP DJS

The lineup will feature top DJs including six Korean favorites.

British DJ and electronic music producer Gareth Emery is one of the world's leading sound artists, both onstage and behind the scenes. He has been listed in DJ Magazine's Top 100 Poll, repeatedly ranking in the top 15 and once reaching the top 10.

Aly & Fila are the hottest trance music duo in Egypt. The pair has firmly maintained their spot in the top 20 of DJ Magazine's countdown for six consecutive years. Known by millions of trance fans around the

world, Aly & Fila have toured globally, bringing their electric sound to intimate clubs and epic music festivals alike.

Russian super DJ and producer Hard Rock Sofa has collaborated with a wide range of international talent to create his impressive catalogue of singles and remixes. The track "Break the Sun" was the winner of Pete Tong's Fast Trax in 2007, and he's an artist to watch out for when he takes the stage.

Swanky Tunes have been known to experiment with various EDM styles since they first formed in 1998. After being named the "Best Music Group" at multiple Russian Dance Music Awards ceremonies in the past decade, they have joined the ranks of other top Russian and European super DJs. The group is also well known for collaborating with Hard Rock Sofa on the 2012 club hit "Here We Go." Maxout will mark their first performance in Korea.

Psyko Punkz is a Dutch hardstyle electronic DJ duo. Their hit song "Bass Boom" was a massive YouTube sensation that got 4.5 million views when it was first uploaded in 2010.

Marcel Woods has already excited a lot of Korean fans through his charismatic performance at a previous large-scale party in Korea. Having performed at Global Gathering, Dance Valley, Gatecrasher and Sensation, he is one of the most sought-after DJs at EDM festivals all over the world.

Maxout will also feature top Korean DJs and a total of 20 teams will be performing.



GARETH EMERY



ALY & FILA

HARD ROCK SOFA



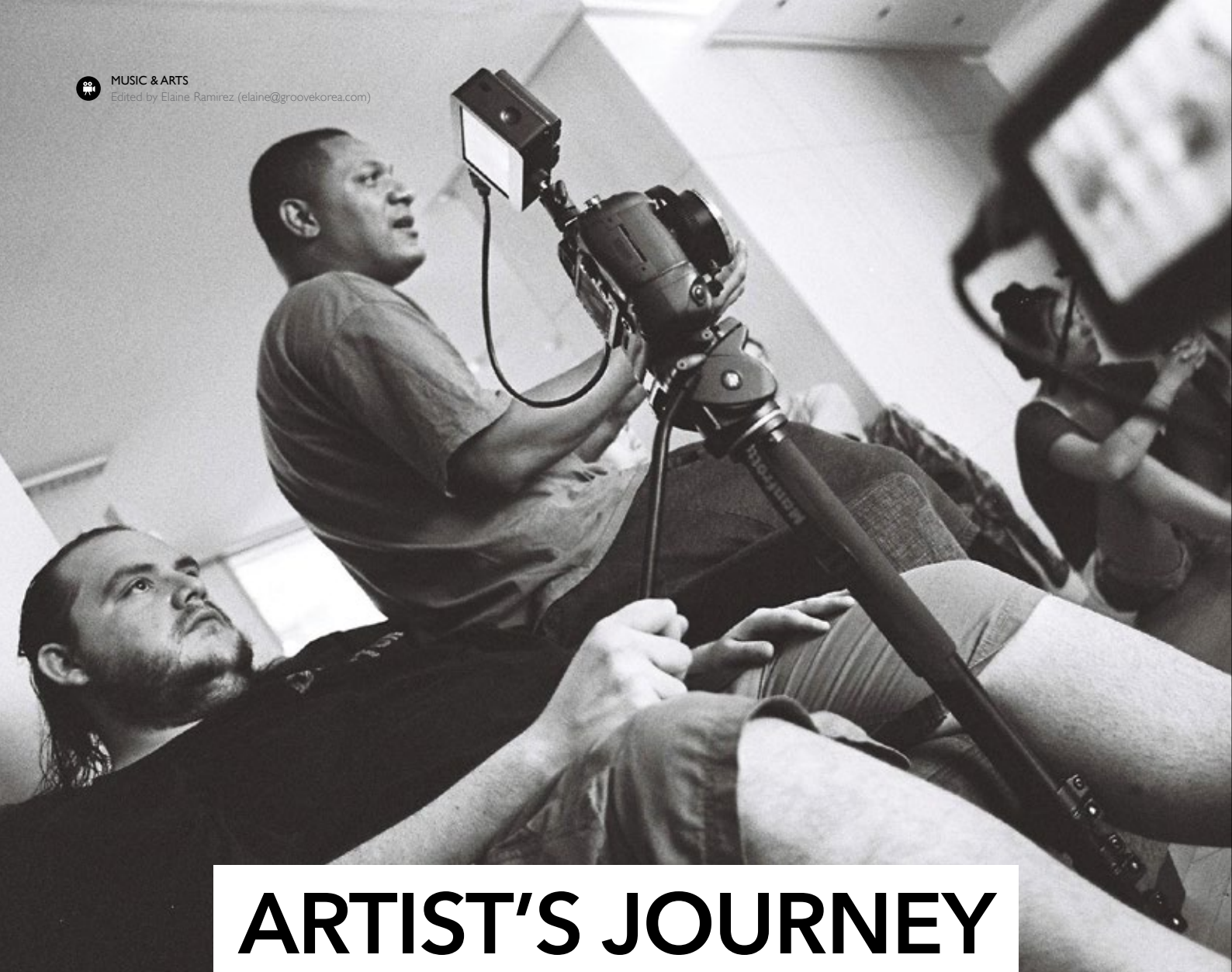
SWANKY TUNES

PSYKO PUNKZ



MARCEL WOODS

	DETAILS
Date & Time	2013.12.31 (Tue) 9 p.m. ~2014.1.1 (Wed) 5 a.m.
Venue	KINTEX Hall 7, Exhibition center 2, Ilsan
Homepage	www.maxoutkorea.com
Facebook	www.facebook.com/maxoutkorea
Price	Regular KRW110,000 / VIP KRW150,000
Ticket Sales	ticket.interpark.com



ARTIST'S JOURNEY

INTERVIEW WITH JAMES WILLIAMS,
SCREENWRITER AND FILMMAKER

Interview by **Wilfred Lee** / Photos courtesy of **James Williams** and **"Haebangchon"**

James Williams is one part U.S. Army soldier and one part writer and filmmaker, though he manages to live out both lives in Seoul. After studying film and screenwriting and working on Hollywood sets, he has dedicated countless days, weeks and months to collaborating with Korea's emerging filmmakers.

Very recently, he and the crew of "Haebangchon" wrapped up filming and are preparing to soon release the locally produced expat film. Artist's Journey's Wilfred Lee spoke with Williams about "HBC," screenwriting and the costs and rewards of creating a film.

Artist's Journey: What part of the filmmaking process do you find most enjoyable?

James Williams: I swear, the answer to this ques-

tion changes every time that I go into a different phase of production. I love it all for different reasons. I mean, I'm thrilled to have just come out of four months of production that took up all of my weekends. There were many times where I didn't enjoy it. But, honestly, I would do it all over again simply because of the bonding experience that I've had with so many talented people. ... It was like forming a completely new family and I am walking away with lifetime friendships. And, oh yeah, we have a completed film to show for it.

On the converse, I also love writing, just filling up a blank page with words that reflect the compelling tales of human beings. I would have to say that both are equally challenging in different ways, but I just love — and at times hate — them both.

What part of the filmmaking process do you find most challenging?

At this stage in the game, I have to say gaining funding. I say this because the difficulties that we've experienced shooting "Haebangchon" could have easily been mitigated had we been able to buy people's time. Managing a shooting schedule over 18 weekends and having to solve conflicts with over 40 people is no easy task. If I could have just paid everyone, as well as more people to manage this, then we could have completed this film shooting 30 days straight with much less of a headache.

What is your film "Haebangchon" about?

"Haebangchon" is an action/thriller with an ensemble cast set amid a mafia takeover of the small foreigner town. It features multiple characters on both sides of the conflict who are faced with their own personal needs for freedom that culminate into the larger story, similar to the movies "Crash" (2004) and "Go" (1999).

One of the subplots includes the mafia's extortion of a foreigner named Q (Kahlid Tapia) who is forced to sell a large amount of marijuana in order to leave with his life. The problem is he's not a very good drug dealer and he loses the weed.

Another one hinges on the mafia's slavery of one of its henchmen, Ji (Jennifer Yun). Ji pledged her life to the mafia in exchange for her father's. She wants nothing more than to pay off her debt and return to being a full-time mother.

How did you develop the idea for "HBC"?

The idea for "HBC" came when I was back in the U.S., brainstorming ideas for production when I returned to Korea. At the time, there were many artsy, comedic and experimental short films coming out of our community, and I felt the need to create something edgy and that would challenge the talents that we've developed over the past few years. I drew inspiration from my childhood years being surrounded by crime and my own personal desires to escape my environment.

I also enjoyed and could directly relate to the gangster genre of film and am a big fan of martial arts flicks, so I decided to group all of that together and make an intelligent action thriller.

Reflecting back on the preliminary stages of preparing and filming compared to what you're doing now, how does one maintain the essence of the original story?

I started writing the script about 18 months ago with the mindset of showcasing the talent of our small community and holding story paramount to

all other aspects of the process. The original story has evolved in many ways; for example, I originally wrote the character Edie (Tara Herman) as a man. But when the actor I had in mind for the role dropped out, I decided to make Edie a lesbian. Though this was not a part of the original story, I believed that I maintained the essence because it still conformed to the overall theme and genre of what the story sets out to accomplish.

Just like with many works that are adapted for film, the essence is maintained by creating the new work in the spirit and universe of the original. Though the works may look different, there is this underlying feeling of similarity; I treated my original premise to "Haebangchon" in the same manner.

What do you hope people will get out of watching "HBC"?

I honestly hope that people are well entertained and, despite such a small budget, recognize the amazing talents that our community possesses. I am all but certain that many of our contemporaries are heading for big things, and they only need a chance to prove themselves. I am hoping that this film will help set some people on their way as we got a lot of production value out of that small budget.

As a filmmaker, which role do you feel defines you at the core?

I've struggled with this for quite some time since I love it all. But in my heart, I honestly know that I am a writer. I believe this because, before cameras can roll, footage can be edited and films can be screened, there has to be a story. Too often, many films today are getting made that don't have good ones. I've come from some dark and bright places in life, experienced many different types of cultures, and have met so many unique people. All these experiences are just begging to be shared and brought to life on the screen, and I believe that I have the talent to do it in such a way that will transcend many of the biases that our society gets caught up on.

What advice can you give to aspiring filmmakers?

Go out and shoot something. It doesn't matter what or what equipment that you have available to you — just go out and do it. You will only improve your craft in making films by doing two things: watching films and making films, more so from the latter. Also, find a mentor and some buddies who are willing to make films with you. Filming is a highly collaborative art, and the sooner you learn to rely on other people to do a job, the better your chances are at being successful.

GROOVE



MORE INFO

Find out more about "Haebangchon" at www.haebangchon.com.

AT THE BOX OFFICE THE BIG SCREEN

By **Dean Crawford**

The Hobbit: The Desolation of Smaug

Directed by **Peter Jackson**



Dec.
12 Fantasy/Adventure
160 minutes

Despite several complications in the early stages of "The Hobbit" trilogy, the initial hurdles didn't appear to have too much of an effect on the finished film. Even with a change in director and a legal battle over the film's rights, the movie bore all the markings of a Peter Jackson production, giving a nearly seamless reintroduction to Middle Earth.

I know that some of the main criticisms of "The Hobbit: An Unexpected Journey" (2012) were the length of the film and its somewhat sluggish opening, but I found the backstory fascinating and the visuals to be stunning.

It was when the film got to the Shire, however, that I felt it slowed down. I really didn't need to see the dwarf version of "Les Misérables" and, much like "Lord of the Rings: The Return of the King" (2003), I thought the film went on far too long. I couldn't believe it when I found myself sighing and mutter-

ing "Not another bloody fight scene." At this point it became obvious that turning a 300-page book into three 180-minute movies was perhaps a questionable decision.

This second installment of "The Hobbit" trilogy picks up where the first one left off and looks set to be just as action-packed. With the book split into three parts, it's hard to know exactly what ground the film will cover. The IMDB summary offers little help, merely stating that Bilbo, the dwarves and Gandalf intend to reclaim their gold from the dragon, Smaug. Fans of the book may have a better idea of what this synopsis suggests and where the second film may finish. But from the trailers, it appears as if the narrative moves along nicely and we will finally get to see Benedict Cumberbatch portray another villain as the film's fearsome dragon.

Ender's Game

Directed by **Gavin Hood**



Dec.
18 Action/Adventure/Sci-Fi
114 minutes

The second literary adaptation coming your way this December is Gavin Hood's cinematic version of "Ender's Game," a 1985 novel by Orson Scott Card.

The film is set in a world where humans are losing a war with aliens. To fight back, the humans need to change their methods to outsmart their hunters, so they enlist the minds of some brilliant children to come up with a different strategy.

Asa Butterfield plays Ender, a character that the film's distributor (Summit Entertainment) describes as a "strategically brilliant boy." Butterfield stars alongside Oscar nominees Hailee Steinfeld ("True Grit") and Abigail Breslin ("Little Miss Sunshine"), who round out the younger roles in the film. The plot also features Harrison Ford as Colonel Graff and Ben Kingsley as Mazer Rackham, a fierce Maori warrior who previously defeated the aliens. Not a bad roster of talent, to say the least.

While I'm not too interested in watching a film being carried by teenagers, I am excited at the chance to watch some sci-fi on the big

screen. If only the same could be said for the buzz on the internet. For example, perpetual list-posting site WhatCulture has an article affectionately titled "Ender's Game: 6 Reasons It's Guaranteed To Suck." I might have found this piece quite funny if it hadn't had been for reason No. 1 — "new fans."

One thing I can't stand about literary adaptations is internet whining: "Oh, but in the book this was really like this and he was supposed to be six feet tall and blah, blah, blah." I feel your pain, hardliners, I do. No one was more upset than me after the release of "Confessions of a Shopaholic" (2009). But literary adaptations need new fans because, without them, you wouldn't have a blockbuster film adaptation to complain about in the first place!

Ben Kingsley might not be how you pictured Mazer Rackham, but he's an Oscar-winning actor famed for playing dramatically different roles. Before you knock the casting, go and watch "Sexy Beast" (2000) and tell me Gandhi can't play a badass!

GROOVE

KOREAN DVD CORNER THE SMALL SCREEN

By Dean Crawford

PG-
12 Action/Drama
121 minutes

December is upon us once more, which means Christmas is merely days away! It's a wonderfully festive time of the year where everyone who celebrates the holiday is happy and in good spirits. So what better way to get this month's reviews started than by discussing a Christmas film in which thousands of people are burnt alive due to some slack health and safety procedures? Behold, film revelers: I give you Kim Ji-hun's "The Tower" (2013).

The setting of last winter's biggest Korean release is Sky Tower, the tallest and most expensive apartment block in Seoul. The building's management wants to host a Christmas party, which will earn them all sizeable bonuses before the holidays. During the party, however, a fire starts in one of the towers and, because of a faulty sprinkler system, the building is doomed. Once all the richest residents are saved, the mayor decides that the only way to limit the damage is to blow up the building with whoever is left inside. In spite of this development, the

firefighters won't give up as they look for a way to save themselves and whoever is left in the building.

"The Tower" has a few exciting moments involving daring firefighter rescues and exciting jumps between buildings. But in my opinion, the film's main stumbling block is its fundamentally flawed script.

As with any formulaic blockbuster, both the characters and their relationships are established very quickly: a love-struck single father, a married fire captain, a new recruit, etc. Each one is designed to pull us in, but instead the opposite happens; one after the other, each is revealed to be a caricature while the "bad" characters, i.e. the rich people, simply come across as pantomimed villains.

Despite the film's impressive visual effects and tense plot twists, the build-up is ultimately lost because, even if a character falls to a heroic or villainous demise, by the time the film's over, you simply don't care.

The Tower (타워)

Directed by Kim Ji-hun



PG-
15 Drama/Romance
97 minutes

In my quest for a good, festive Christmas movie, I thought it best if I stayed away from action films and instead went with Heo Jin-ho's 1998 feature "Christmas in August."

Jeong-won (Han Seok-gyu) lives a simple life in his photo studio. He missed his chance to marry his childhood sweetheart and now lives with his father. One day, traffic officer Da-lim (Shim Eun-ha) walks into his shop and breathes life into his stagnant existence. There is an instant connection, but one thing stands in their way: Jeong-won is dying. In spite of this fact, he chooses not to tell Da-lim as he doesn't want to ruin what little time he has left with someone who seems to make him truly happy.

In hindsight, I don't think I have been very successful in executing December's festive theme. My first movie saw thousands of people suffer horrifying, gruesome deaths, and my second pick ended up having nothing to

do with the holiday whatsoever. If you are looking for a heartwarming Christmas film set in Korea, neither of these are for you.

If, however, you're looking for a film that respects its audience enough to not force-feed them a generic love story, then "Christmas in August" is worth a closer look. Heo's directorial debut is a beautifully acted narrative that is driven by its nuances and the lines left unsaid. The cinematography remains simple, yet there is warmth and richness in each frame that is consistent with the story's character development.

The Korea we see in "Christmas in August" shows us a simpler time before major high-rise apartments and streets packed with zombies staring at smartphones — probably a Korea unknown to most foreigners here today. For that reason alone, "Christmas in August" deserves a viewing. Not only this December, but at any time of the year.

GROOVE

Christmas in August (8월의 크리스마스)

Directed by Heo Jin-ho





A NIGHT OF MURDER AND MYSTERY

SEOUL PLAYERS PRESENT 'THE REAL INSPECTOR HOUND'

Story by **Quinn Knox** / Photos by **Kyle Johnson**

"The Real Inspector Hound," the latest from the Seoul Players, is a farcical one-act play-within-a-play filled with outlandish comedy, murder and mystery.

The plot follows theater critics Moon and Birdboot, who are watching a ludicrous setup of a country house murder mystery. As the play progresses, Moon and Birdboot become entangled in the play, further adding to the high stakes and hysteria.

The cast and crew feature director Barri Tsavaris and a diverse group of eight actors, comprising veterans of the Seoul stage as well as first-timers. Grethe Lochner from South Africa and Jennifer Waescher from Canada, two newcomers to Seoul Players, play leading ladies Cynthia and Felicity, respectively. Lochner describes the play as "funny, clever, over-the-top, witty comedy."

Both Lochner and Waescher say they enjoyed the challenge of playing characters that they described as very different from themselves.

"Cynthia is a bit in her own zone, self-absorbed and narcissistic," Lochner says, while Waescher likened her character to "a young, flirty, coquettish girl."

Michael Downey, a native of New Zealand, plays the character Magnus, who is in a wheelchair. Unlike previous roles he's played, this role is rather sedentary, which he describes as both a "joy and challenge."

The play was written by Tom Stoppard, a Czech-born British playwright. To pull it off, the Seoul Players say they needed to create an air of authenticity.

Amy Ginther, a professional voice coach, was brought on board to help the cast perfect their British accents. Michael Everhard, from Bristol, UK, although no stranger to the English accent, said with a wry smile that his biggest challenge playing Birdboot was "trying to do an English voice that doesn't turn into a parody. Trying to make it humorous, while at the same time not too much like a caricature."

Besides the plethora of accents, one of this play's appeals is

its accessibility to native and non-native English speakers alike. The comedic, over-the-top acting style and absurdist premise translate well across cultures and ages.

Dominic Schiferl, who plays the womanizing Simon, compares the acting style in the play to Korean gag concerts, which he says are "larger than life."

Helen Joo Lee, who plays Mrs. Drudge, the dreadful maid of Muldoon Manor, also says that, like Korean dramas, Inspector Hound is "melodramatic, has big physicality and has twists and surprises."

So, who is the real Inspector Hound? Any of the characters are viable candidates. Christopher Zaczek, who plays Inspector Hound, describes "The Real Inspector Hound" as "a slightly upscale parody, in that people can come and laugh and also learn a little."

Daniel Kennedy, who plays Moon, views it as "one of those plays where you get just enough of it to really want to get the rest of it. I think audiences, regardless of where they are from, will be like, 'Let's try to figure out what I just saw.' I think it'll engage the imagination."

Whether it's the mysterious plot, fun characters, accents or a combination of all three, audiences are sure to be equally entertained and intellectually stimulated.

GROOVE

MORE INFO

Presented in English with Korean subtitles

Where: White Box Theatre, Hyochang Park Station, line 6, exit 2
(www.probatarytheatre.com)

When: Dec. 7 at 8 p.m., Dec. 8 at 3 and 6 p.m., Dec. 14 at 4 and 8 p.m., Dec. 15 at 3 p.m.

Cost: 15,000 won

For reservations, please email ticketing@seoulplayers.com.

Website: www.seoulplayers.com



YONSEI UNIVERSITY
DENTAL HOSPITAL



YOUNG-SOO JUNG, DDS, MSD, PH.D

Professor
Dept. of Oral & Maxillofacial Surgery,
Yonsei University

DENTOFACIAL DEFORMITY AND ORTHOGNATHIC SURGERY

Dentofacial deformity can be categorized into congenital deformity such as cleft lip and palate and hemifacial microsomia, and developmental deformity such as facial asymmetry, mandibular prognathism and retrognathism, and bi-alveolar protrusion. Congenital deformity requires sequential treatment and management from birth, and developmental deformity requires treatment planning toward the end of the growth.

Developmental dentofacial deformity is a phenomenon arising from the abnormal position of maxilla and mandible, resulting in disorganization of the dental arch and occlusion. Therefore, the treatment objective should be focused not only on the aesthetic improvement by ortho-positioning of the facial bones, but also on the functional restoration by improving mastication, mouth opening and speaking. Orthognathic surgery is the surgical treatment of ortho-positioning of the facial bones, and two-jaw surgery is one of the typical techniques of orthognathic surgery.

In other words, two-jaw surgery is one of the surgical techniques of orthognathic surgery that restores the ortho-position of maxilla and mandible. Previously, only one-jaw surgery (maxilla or mandible alone) was performed before the 1970s. Simultaneous bi-maxillary surgery became possible from the 1970s, with the advance of anesthesia techniques and surgical tools. Orthognathic surgery can bring an effect of a balanced and natural face by means of ortho-positioning of the facial bones, as well as restoration of normal occlusion. It can also improve temporomandibular joint disorder, such as clicking and locking, and psychological distress, such as social phobia.

The treatment process includes complex analysis by clinical, radiological and cast examination, and surgical planning according to the causes of the deformity. Orthodontic consultation is required for the alignment of the dental arch and proper occlusion after the surgery. Orthognathic surgery is performed under general anesthesia, and operation time varies from three to five hours depending on the surgical techniques used. Patients generally require about a week of hospitalization and the recovery rate may vary depending on individual patient. Usually, swelling subsides after one to three weeks and patients can get back to their daily lives. Including four weeks of recovery period and rehabilitation, most of the treatment would be complete within 12 months.

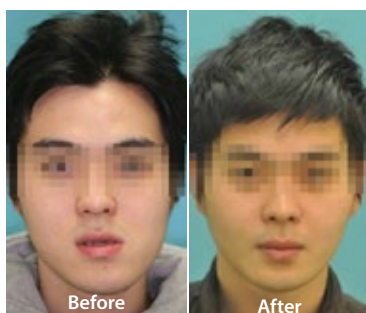
However, there are many circumstances where orthognathic surgery is being mistaken as a new cosmetic surgery in various media and advertisements of local clinics. Orthognathic surgery can easily be misunderstood as simple cosmetic surgery when we see celebrities having two-jaw surgery or advertisements displaying pictures of dramatic changes before and after the surgery. For this reason, orthognathic surgery is performed imprudently in many cases. Incorrect diagnosis and treatment planning, and inappropriate surgical techniques may lead to various complications including nerve damage, life-threatening hemorrhages and postoperative relapse. To prevent such complications, it is important to choose a specialist in this field, as well as a hospital that is prepared with the right facilities and manpower.

For further dentistry information or reservations, please call Ms. Aeri Jo, the English coordinator at Yonsei University Dental Hospital.

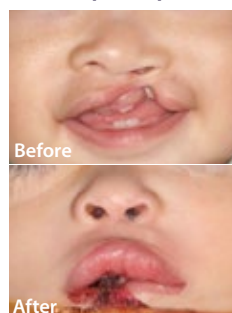
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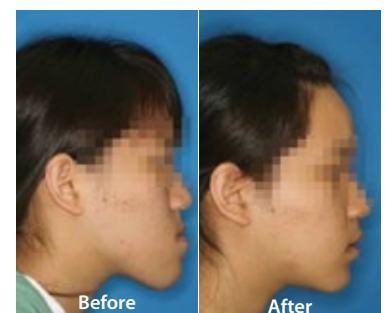
Facial asymmetry



Congenital unilateral cleft lip and palate



Mandibular prognathism



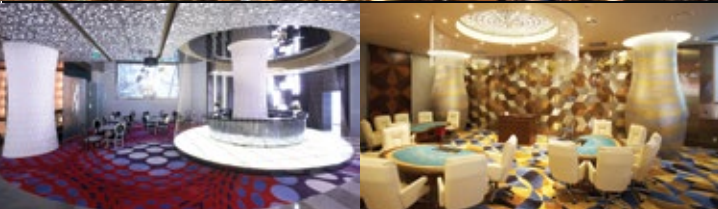
SEVEN LUCK CASINO GOES ALL IN TO ATTRACT FOREIGNERS

Story by **Craig White**

With Korea's tourism industry vying for the attention of foreign visitors, the market for hotels is a crowded space. For travelers from abroad, hotel amenities are the deal maker. Upscale Korean hotels have gone to great lengths to reach the forefront of this trend. But few amenities draw numbers more than the allure of being able to walk downstairs from your suite straight to a lively casino.

Foreigner-only casinos are here to stay in Korea and Seven Luck Casino has opted to throw down the gauntlet at the feet of their foreign guests, by unleashing a chain of world-class casinos in the country. Boasting two lavish locations in Seoul and a third in Busan, the casino's parent company, Grand Korea Leisure (GKL), has positioned itself to augment the value of the hotels at its locations Millennium Seoul Hilton, another adjacent to Oakwood Premier COEX Center, and on the south coast at Busan Lotte Hotel.

Though each casino holds the the same quality standards, you'll find some unique differences from one Seven Luck Casino to the next, particularly with the cultural and tourism assets adorning their surroundings.



SEOUL GANGNAM

Seven Luck Casino Seoul Gangnam is located in the heart of Gangnam in Seoul. It is a Korean-style casino with an Oriental atmosphere and the latest facilities. With a total area of 6059.85 square meters, the casino is equipped with 71 gaming tables and 119 of the latest slot machines. The thrills of playing roulette, baccarat, Tai-Sai, Caribbean stud poker, slot machines and more are available in a comfortable environment. Seven Luck Casino Seoul Gangnam is located near Coex, excellent hotels and duty-free shops, multiplex cinemas, a department store and other entertainment facilities to help you enjoy diverse tourist attractions and shopping to the fullest.

GKL, Seoul, Gangnam-gu, Teheranno 87-58
(3 min. walk from Samseong Station, line 2, exit 5 or 6)
(2) 3466-6000

MILLENNIUM SEOUL HILTON

Located in the heart of Seoul, Seven Luck Casino Millennium Seoul Hilton boasts extraordinary class and convenience with its wide space and sophisticated interior. At a scale of 2,840 square meters, Seoul Hilton is fully equipped with the latest facilities for playing roulette, blackjack, baccarat, Tai-Sai, Casino War, Caribbean stud poker, slot machines and more – you are welcome to enjoy your favorite games here. Seven Luck Casino Millennium Seoul Hilton is located near a number of famous hotels, tourist attractions and cultural sites with a long history, enabling you to enjoy not only the casino but also the political, economical and cultural aspects of Korea.

Millennium Seoul Hilton Annex Building,
Seoul, Jung-gu, Sowol-ro 50

(From Seoul Station, exit 8, go straight for 100 meters and take the road between Daewoo Building and SK Namsan Building. From Hoehyun Station, exit 4, walk 200 meters in the direction of Daewoo Financial Building. You will see the entrance to the parking lot of Millennium Seoul Hilton to the left.)

(2) 2021-6000



BUSAN LOTTE

The landmark of Busan, the city of sea and movies, attracts the world's attention with its annual international film festival. In the heart of this attractive city stands Seven Luck Casino Busan Lotte. You will be able to experience not only the sophisticated atmosphere and class of a traditional European-style casino but also the true essence of roulette, baccarat, Tai-Sai, slot machines and video games. Enjoy exciting games at Seven Luck Casino Busan Lotte, the movies at the cinema alleys in the world-famous Nampo-dong and Gwangbok-dong and the panoramic view of the ocean from Haeundae and Gwangalli.

Lotte Hotel, Busan, Busanjin-gu, Gaya-daero 772, 2nd Floor
(5 min. walk from Busan's Seomyeon Station, lines 1 and 2, exit 7)
(2) 51-665-6000

Open 24 hours, www.7Luck.com

SONGDO

Photos by **Justin Howard**
Interview by **Dylan Goldby**



AT DUSK

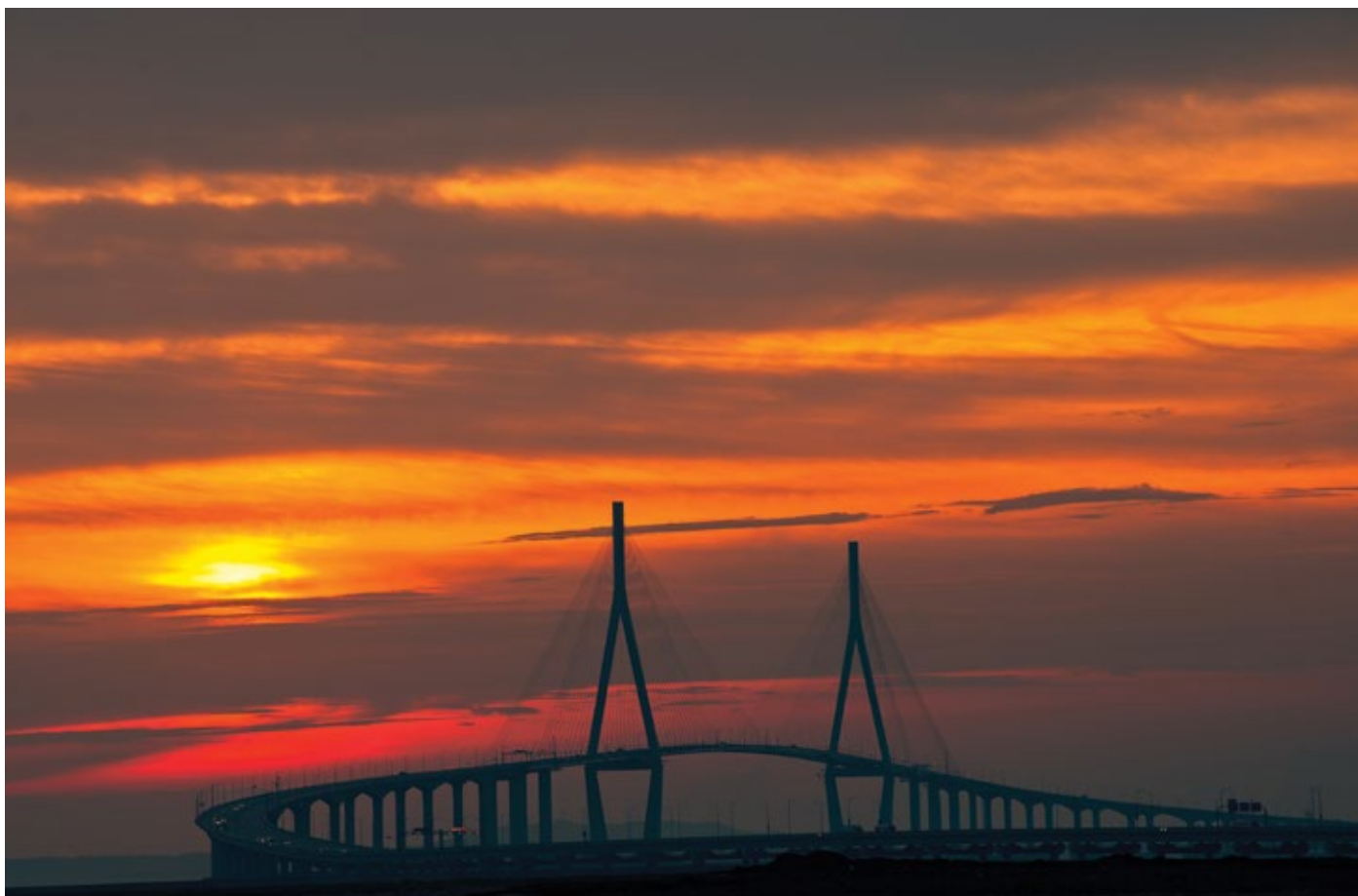


Songdo from the "Meet You All" Tower #3
I used a tripod that fit my 50 mm prime perfectly. Visibility
was good and the sky adds a lot of drama to the scene.





Incheon Bridge from the viewing observatory [EXPLORE, 18/08/13]
This is a location I visit often. I used a pretty standard setup here: tripod with a remote shutter release using my trusted Nikkor 70-200mm VR II zoom lens.



^
Incheon Bridge from the viewing observatory #2
[EXPLORE, 18/08/13]

I've captured the Incheon Bridge from different perspectives and at different times of day to emphasize its unique architecture. I got lucky with the weather; a vibrant sunset produced dramatic clouds.



>
Songdo from The Sharp residence #2
[EXPLORE #31, 19/08/13]

I placed my camera flat on the ledge (without any image stabilization equipment), composed in live view and used a remote shutter release to take the frame. This kind of image is best taken during the height of summer when the grass and trees are at their greenest.



It was a desire to travel that first brought Justin Howard, a London native, to the Korean Peninsula. After moving here, he was struck by Seoul's urban landscape and the photographic opportunities it presented. He still predominately shoots landscapes and cityscapes near the end of the day — that time when the light is soft, delicate and low. Having an affection for this kind of lighting means he has to use a tripod for many of his shots, experimenting with light trails and the effects of long exposure on the movement of water. Howard has traveled and photographed extensively in Europe and Asia, and when not taking pictures, he enjoys cooking, reading and getting exercise.

Groove Korea: Give us an introduction to yourself, the man and the photographer.

Justin Howard: I have been in and out of Korea since 2004, mainly as a student and an English teacher. I picked up photography whilst traveling in 2009 and haven't really looked back since. I found my feet among Korea's warm and open expat photography community pretty quickly thereafter. When the camera is not present, I can often be found either cooking or in the gym.

You spend a lot of time at Songdo New City. What draws you there?

Initially it was Incheon Bridge that drew me to the area, as I was determined to get good shots of arguably Korea's standout architectural achievement. Songdo combines high, easy-to-access vistas with sweeping views of the Yellow Sea on a clear day. The heavy concentration of tall buildings makes it ideal for capturing cityscapes. Songdo presents an almost endless array of opportunities for "blue hour" (twilight) photography.

Are there some specific spots you recommend in the city for great shots?

Many buildings have viewing decks (G-Tower,

Central Park station) and outside areas (Get Pearl Tower, Techno Park station) that are ideal for photographers. Residential buildings often have rooftop access where you can expect to shoot in a relatively peaceful and uninterrupted setting, unless you meet an ajumma trying to give you a handful of dried vegetables she has just prepared, as has happened on at least one occasion.

Any specific gear or technique tips for getting some great shots of Songdo?

That's a tough one. A lot of my more popular shots are not done with the use of a tripod but are often taken either handheld using high ISOs or simply by placing the camera on the ledge without any stabilization or support and composing using live view. For safety (in these cases), it's vital that the camera strap be placed around your neck. When you are that high up, the wind strength is a factor as well, thus sometimes requiring shorter exposure times with high ISOs.

It's a long way to go for just a quick photo. What else can you recommend readers do if they visit?

Good question. Those who appreciate modern architecture will find a lot to marvel at as the area's design and planning have attracted some of the world's leading architects. The Songdo Convensia Convention Center would be among the most appealing, I think. Don't forget that the tallest building on the peninsula is in Songdo; The Northeast Asia Trade Tower is still having the final touches applied to it, but it is a pretty imposing structure nonetheless.

There are lots of different cultural and communal spaces across Songdo. The 100-acre Central Park offers some lush green areas with a lake in the center; you can rent bicycles here for a ride or simply take a stroll and soak up the calm surroundings.

GROOVE





EMBASSIES

American Embassy

(02) 397-4114
• 188 Sejong-daero, Jongno-gu, Seoul

Canadian Embassy

(02) 3783-6000 • 613-996-8885 (Emergency Operations Centre) Jeongdong-gil (Jeong-dong) 21, Jung-gu, Seoul

British Embassy

(02) 3210-5500
• Sejong-daero 19-gil 24, Jung-gu, Seoul

Australian Embassy

(02) 2003-0100 • 19th fl, Kyobo bldg., 1 Jongno 1-ga, Jongno-gu, Seoul

Philippine Embassy

(02) 796-7387-9
• 5-1 Itaewon-dong, Yongsan-gu, Seoul

Spanish Embassy

(02) 794-3581
• 726-52 Hannam-dong, Yongsan-gu, Seoul

French Embassy

(02) 3149-4300
• 30 Hap-dong, Seodaemun-gu, Seoul

TRAVEL AGENTS

Fides Travel

(02) 755 5470 • fidestravel.co.kr

JNC Travel Service

(02) 796 9633 • blog.naver.com/jnctravel

Prime Travel

(02) 6739 3570

Shoe String Travel

(02) 333 4151 • shoestring.kr/eng/abo01.htm

Soho Travel

(02) 322 1713 • sohoholiday.com

Top Travel Service

(02) 737 4289 • toptravel.co.kr/eng

Unique Travel

(02) 792 0606

DOMESTIC TOURS

Adventure Korea

010-4242-5536 • adventurekorea.com

Cosmojin Tour

(02) 318-3405 • cosmojin.com

Discover Korea

(02) 398-6571
• www.discoverkoreatour.com/en

E Tour

(02) 323-6850 • koreaetour.com

Explore Korea

• sonyaexplorekorea.com

Grace Travel

(02) 332-8946 • english.triptokorea.com

Joy Leisure Service

(02) 2307-8642 • joyleisures.com

Panmunjom Travel Center

(02) 771-5593 • koreadmztour.com

Korean Safari

(02) 587-9044 • koreansafari.com

Fantastic Tour

(02) 6925-7007 • nicetours.co.kr

Seoul City Tour

(02) 774-3345 • seoulcitytour.net

Tour DMZ

(02) 755-0073 • www.tourdmz.com

Travel Pants Korea

010 9961 5765 • travelpantskorea.com

HOTELS & RESORTS

Sheraton Grande Walkerhill

(02) 455-5000
• 177, Walkerhill-ro, Gwangjin-gu, Seoul

Novotel Ambassador Gangnam

(02) 567-1101
• 603, Yeoksam 1-dong, Gangnam-gu, Seoul

Grand Hilton Seoul

(02) 3216-5656
• 353, Yeonhui-ro, Seodaemun-gu, Seoul

Somerset Palace Seoul

(02) 6730-8888
• 85, Susong-dong, Jongno-gu, Seoul

Lotte Hotel Busan

(051) 810-1000
• 772, Gaya-daero, Busanjin-gu, Busan

Park Hyatt Busan

(051) 990-1235
• Bansong 1-dong, Haeundae-gu, Busan

Astoria Hotel

(02) 2268-7111
• 13-2, Namhak-dong, Jung-gu, Seoul

Park Hyatt Seoul

(02) 2016-1234
• 606, Teheran-ro, Gangnam-gu, Seoul

EMERGENCY MEDICAL CENTERS

Gangnam St-Mary's Hospital

1588-1511
• 222, Banpo-daero, Seocho-gu, Seoul

Yonsei Severance Hospital (Sinchon)

(02) 2227-7777
• 50, Yonsei-ro, Seodaemun-gu, Seoul

Asan Medical Center

1688-7575
• 88, Olympic-ro 43-gil, Songpa-gu, Seoul

Seoul National University Hospital

1339
• 28-2, Yeongeon-dong, Jongno-gu, Seoul

Seoul Samsung Hospital

1599-3114
• 50, Irwon-dong, Gangnam-gu, Seoul

Keimyung University Dongsan Medical Center

(053) 250-7167 (7177 / 7187)
• 56, Dalseong-ro, Jung-gu, Daegu

HOTELS & RESORTS

Korean Air

1588-2001

Asiana Airlines

1588-8000

Lufthansa

(02) 2019-0180

Garuda Indonesia

(02) 773-2092
• www.garuda-indonesia.co.kr

Eastar Jet

1544-0080

Air Busan

1666-3060

Jeju Air

1599-1500

T'way Air

1688-8686

Jin Air

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(02) 779-5654

Air France

(02) 3788-0400

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(02) 311-2700

Delta Airlines

(02) 754-1921

Emirates Airlines

(02) 2022-8400

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Chadwick International

032-250-5000
• 17-4 Songdo-dong, Yeosu-gu, Incheon

Yongsan ISS

(02) 797-5104 • San 10-213 Hannam-dong, Yongsan-gu, Seoul

Seoul IS

031-750-1200 • 388-14 Bokjeong-dong, Sujeong-gu, Seongnam, Gyeonggi-do

Seoul Foreign School

(02) 330-3100 • 55-1 Yonhi-dong, Seodaemun-gu, Seoul

Branksome Hall Asia

(02) 6456-8405
• Daejeung-eup, Seogipo-si, Jejuisland

Daegu IS

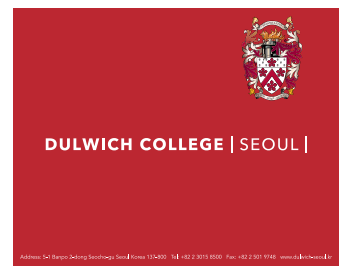
(053) 980-2100
• 1555 Bongmu-dong, Dong-gu, Daegu

Sullivan School

(02) 544-4445
• 543-4 Sinsa-dong, Gangnam-gu, Seoul

Dulwich College Seoul

(02) 3015-8500
• 5-1 Banpo 2-dong, Seocho-gu, Seoul
The curriculum from Toddler to IGCSE (ages 18 months to 16 years) follows the best practice of the Early Years Foundation Stage Framework and English National Curriculum enhanced for an international setting.
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www.dulwich-seoul.kr



AMUSEMENT PARKS

Everland Resort

(031) 320-5000 • 310 Jeondae-ri, Pogok-eup, Cheoin-gu, Yongin-si, Gyeonggi-do

Lotte World

(02) 411-2000
• 240 Olympic-ro, Songpa-gu, Seoul

Pororo Park (D-Cube city)

1661-6340
• 360-51 Sindorim-dong, Guro-gu, Seoul

Pororo Park (Jamsil)

1661-6371
• 40-1 Jamsil-dong, Songpa-gu, Seoul

Children's Grand Park (zoo)

(02) 450-9311
• 216 Neungdong-ro, Gwangjin-gu, Seoul

Seoul Zoo

(02) 500-7338 • 159-1 Makgye-dong, Gwacheon-si, Gyeonggi-do

BOOKSTORES

What The Book

(02) 797-2342
• 176-2, Itaewon 1-dong, Yongsan-gu, Seoul
Located in Itaewon, this English bookstore has new books, used books and childrens' books. • whatthebook.com

Kim & Johnson

1566-0549 • B2 fl-1317-20 Seocho-dong, Seocho-gu, Seoul

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UPENNIVY dental

(02) 797-7784
 • 300-26, Ichon 1-dong, Yongsan-gu, Seoul
 Mir Dental
 (053) 212-1000
 • 149-132, Samdeok-dong 2-ga, Jung-gu, Daegu

Chungdam UPENN dental

(02) 548-7316
 • 131-20, Cheongdam-dong, Gangnam-gu, Seoul

Erismopme Dental Hospital

(02) 555-4808-9
 • 2nd fl., Yanghwa tower, 736-16 Yeoksam-dong, Gangnam-gu, Seoul

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Yoon's clinic

(02) 790-9577 • 225-94 Itaewon 2-dong, Yongsan-gu, Seoul

Soseng clinic

(02) 2253-8051 • 368-90 Sindang 3-dong, Jung-gu, Seoul

Yaksan Obesity Clinic

(02)582-4246
 • 1364-7, Seocho 2-dong, Seocho-gu, Seoul
www.dryaksan.com

FITNESS

Reebok Crossfit Sentinel

(02) 790-0801
 • reebokcrossfitsentinel.com

World Gym

Yeouido (02) 782-1003.
 Gangnam (02) 2052-0096.
 Ilsan (031) 932-7010.
 Busan (051) 758-5554
 • www.asiaworldgym.com

Body & Seoul

010-6397-2662
 • www.seoulmartialarts.com

UROLOGY & OB

Tower Urology

(02) 2277-6699 • 5th fl. 119 Jongno 3-ga, Jongno-gu, Seoul

MUSEUM & GALLERIES

National Museum of Korea

(02) 2077-9000 • 168-6 Yongsandong 6-ga, Yongsan-gu, Seoul
 The NMK offers educational programs on Korean history and culture in English and Korean.

National Palace Museum of Korea

(02) 3701-7500
 • 12 Hyoja-ro, Jongno-gu, Seoul
 This museum has a program called 'Experiencing Royal Culture' designed for English teachers to help learn about Joseon royal culture.

Seodaemun Museum of Natural History

(02) 330-8899 • 141-52 Yeonhui-dong, Seodaemun-gu, Seoul
 Don't know where to take your kids on weekends? This museum exhibits a snapshot of the world and animals.

National Museum of Contemporary Art, Korea

(02) 2188-6000 • 313 Gwangmyeong-ro, Gwacheon-si, Gyeonggi-do

Leeum Samsung Museum of Art

(02) 2014-6901 • 747-18 Hannam-dong, Yongsan-gu, Seoul
 10:30 a.m.-6 p.m. Closed on Mondays, New Year's day, Lunar New Year and Chuseok holidays.

Kumho Museum

(02) 720-5114 • 78 Sagan-dong, Jongno-gu, Seoul
 10 a.m.-6 p.m. Closed on Mondays.

Gallery Hyundai

(02) 734-6111~3 • 22 Sagan-dong, Jongno-gu, Seoul
 It's the first specialized art gallery in Korea and accommodates contemporary arts.
 10 a.m.-6 p.m. Closed on Mondays, New Year's Day, Lunar New Year and Chuseok holidays.

Plateau

(02) 1577-7595 • 50Taepyeong-ro 2-ga, Jung-gu, Seoul
 10 a.m.-6 p.m. Closed on Mondays.

National Museum of Modern and Contemporary Art, SEOUL (MMCA SEOUL)

(02) 3701-9500
 • 30 Samcheong-ro, Sogyeok-dong, Jongro-gu, Seoul

Daegu Art Museum

(053) 790-3000 • 374 Samdeok-dong, Suseong-gu, Daegu
 Art space for local culture presenting Daegu's contemporary fine arts and internationally renowned artists.

그루브코리아 광고 쿠폰, 고객카드 발급 필요

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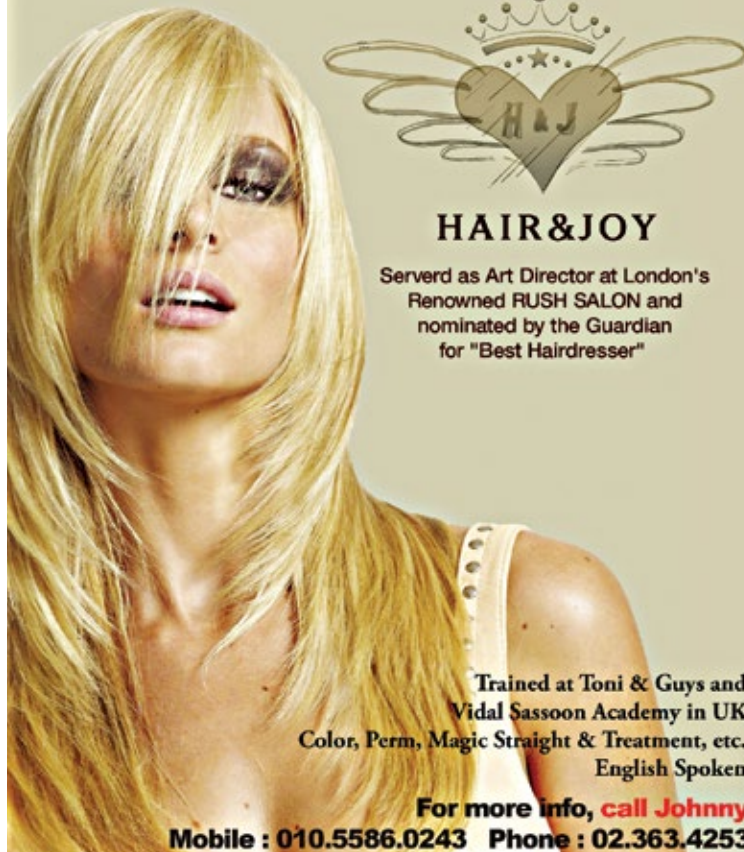


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NEW RESTAURANT DISCOVERIES



Gilgeoriya serves up toasty baguette burgers throughout its locations in Gwangju, Jeonju, Gunsan, Iksan and Yeosu.

Photos by Joe Wabe



Hangover Monday is a Mexican grill in West Daejeon with a cool vibe and offers colorful fare.

Photos by Glen Riley



Rose Jjimdak has become all the rage for young 20-somethings seeking their fusion cheese jjimdak.

Photos by Matthew Stroud



If there's any other place to find a burrito bowl in Seoul, let alone one as good as they serve at Ichon-dong's **Taco King**, we haven't come across it.

Photos by Craig White

Check out groovekorea.com for more pictures and info.

RESTAURANTS

AMERICAN & BRUNCH

Jo's Basket Grill & Dining

(02) 744-0701 • 31-37 Dongsoong-dong, Jongno-gu, Seoul

KOREAN & BBQ

Small Happiness in the Garden

(02) 975-3429
• 28-3 Jeodong 1-ga, Jung-gu, Seoul

Jang Sa Rang

(02) 546-9994 • 624-47 Sinsa-dong, Gangnam-gu, Seoul
The menu at this traditional Korean restaurant ranges from classic kimchi pancakes and stone pot rice to an array of meats and veggies.

Ondal

(02) 450-4518 • 177 Walkerhill-ro, Gwangjin-gu, Seoul
Looking to impress a date or a business partner? Head to the premier traditional Korean restaurant in Seoul.

Hadongkwan

(02) 776-5656 • 10-4 Myungdong 1-ga, Jung-gu, Seoul
This place simply has the best gomtang (beef soup) in Seoul.

Two Plus

(02) 515-5712 • B1 fl. 532-9 Sinsa-dong, Gangnam-gu, Seoul
Served here is a high-quality beef loin at a reasonable price.

Tosokchon [Samgyetang]

(02) 737-7444 • 85-1 Chebu-dong, Jongno-gu, Seoul
A popular Korean-style chicken soup with ginseng is popular at this place. Former presidents enjoyed this restaurant. A soup costs just 15,000 won.

THAI & VIETNAMESE

Pho Hoa

(02) 792-8866 • 737-4, Hannam-dong, Yongsan-gu, Seoul

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Pizza Hill

(02) 450-4699
• 177 Walkerhill-ro, Gwangjin-gu, Seoul
The first restaurant to serve pizza in Korea.

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(02) 593-5904 • 104 Dessian Luv, 1303-35 Seocho-dong, Seocho-gu, Seoul
The best and largest taco franchise in Korea, try out their shrimp potato burrito.

Grill5taco

(02) 515-5549 • 519-13 Sinsa-dong, Gangnam-gu, Seoul

JAPANESE

Jin Donburi

[02] 2235 1123 • 103-9 Jeodong 1-ga, Jung-gu, Seoul
The chef here trained in Japan and serves an authentic Japanese-style donburi (donkatsu over rice) at an affordable price. Gatsudon goes for 6,000 won.

DONGATSU

Dr. Oh's King-size Donkatsu / O Baksane Donkatsu

[02] 3673 5730 • 131-32 Seongbuk-dong, Seongbuk-gu, Seoul
The place serves donkatsu the size of a car wheel. The restaurant dares you to finish it in one sitting.

Myeongdong Donkatsu

[02] 776 5300 • 59-13 Myungdong 1-ga, Jung-gu, Seoul
This is the most popular and oldest Japanese-style donkatsu restaurant in Myeongdong. Try the wasabi.

Namsan Donkatsu

[02] 777-7929 • 49-24 Namsandong 2-ga, Jung-gu, Seoul
Since 1992, this casual Korean-style donkatsu restaurant has been a favorite of Namsan hikers and taxi drivers.

INTERNATIONAL

Battered Sole

(02) 322-8101 • 52-23 Changcheon-dong, Seodaemun-gu, Seoul
Battered Sole is a relative newcomer, but they serve up some of the best fish and chips in Korea. This is the real deal.

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[02] 744 6333 • 1-79 Dongsung-dong, Jongno-gu, Seoul

VEGETARIAN

So True

(02) 549 7288 • Jinseong Building, 58-6 Samseong-dong, Gangnam-gu, Seoul.
blog.naver.com/julieintoday

Sanchon

(02) 735 0312 • 14 Gwanghun-dong, Jongno-gu, Seoul
www.sanchon.com

Veggie Holic

070 4114 0458 • 204-59 Donggyo-dong, Mapo-gu, Seoul.
www.veggieholice.co.kr

March Rabbit

[02] 3444-4514
• 560 Sinsa-dong, Gangnam-gu, Seoul

DAEGU

5th Lounge

(053) 764-3579 • 207-10 Doosan-dong, Suseong-gu, Daegu
This fabulous lounge does just about everything right. If you're in search for space for private parties, this is the place.

G'day [American & Brunch]

053-746-1217 • 980-9 Suseongdong 4-ga, Suseong-gu, Daegu
This Aussie brunch cafe serves the best brunch in Daegu at the best price.
www.facebook.com/CafeGday

The Paris [Italian & French]

(053) 763-8998 • 207-10 Doosan-dong, Suseong-gu, Daegu
This place offers fine dining in one of the few authentic French restaurants in town.

Dos Tacos [Mexican & Tex-Mex]

(053) 255-4885 • 34-4 Dongsung-ro 2-ga, Jung-gu, Daegu

Pan Asia [International]

(053) 287-7940 • 2 fl., 21-9 Samdeok-dong, Jung-gu, Daegu

South St. [American]

(053) 471-7867 • 664-10 Bongdeok 3-dong, Nam-gu, Daegu

Bagel Doctor [Café]

(053) 421-6636 • Samdeokdong 2-ga, Jung-gu, Daegu

Miyako [Japanese]

(053) 761-5555 • 402-5 Sang-dong, Suseong-gu, Daegu

Beyond Factory [Italian/café]

(053) 255-7614 • 40-63 Daebong-dong, Jung-gu, Daegu

Italy & Italy [Italian / French]

(053) 423-5122 • 22-2, Samdeok-dong 1-ga, Jung-gu, Daegu

La Luce [European]

(053) 255-7614 • 40-63 Daebong-dong, Jung-gu, Daegu

Ariana Boccaccio Hotel Brau

[Buffet]
(051) 767-7913 • 200-1, Dusan-dong, Suseong-gu, Daegu

Thursday Party [Bar]

21-23 Samdeok-dong 1-ga, Jung-gu, Daegu

BUSAN**Wolfhound (Haeundae, Busan)**

(051) 746-7913 • 1359 Woo 1-dong, Haeundae-gu, Busan

Rock N Roll [Bar]

• 2 fl, 56-5, Daeyeon 3-dong, Nam-gu, Busan

Wolfhound [Irish Pub]

(051) 746-7913 • 2 fl, 1359, U 1-dong, Haeundae-gu, Busan

Fuzzy Navel [Mexican Pub]

(051) 754-6349 • 178-13, Millak-dong, Suyeong-gu, Busan

Farmer's Hamburger [American]

(051) 244-5706 • 35-1 Daechungdong 2-ga, Jung-gu, Busan

The Pho [Vietnamese]

(051) 256-8055 • Saeabusan town, Sinchangdong 1-ga, Jung-gu, Busan

The Grill On The Beach (Pub)

(051) 731-9799 • B1 fl. Sea star bldg., 1417-2 Jung 1-dong, Haeundae-gu, Busan
This submarine-themed pub carries international beer and a wide selection of wine.

Paniere(Café)

(051) 817-8212 • 225-1 Bujeon-dong, Jin-gu, Busan
The European-style brunch restaurant/café serves fresh fruit juice and sandwiches.

DRINKS**BEER AND COCKTAILS****Big Rock**

(02) 539-6650 • B1 818-8, Yeoksam 1-dong, Gangnam-gu, Seoul
This place imports premium beer from Alberta. Its comfortable atmosphere and huge space is perfect for just about every occasion.

Once in a Blue Moon

(02) 549.5490
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A live jazz club Seoul that hosts internationally renowned musicians from Korea and around the world.

NIGHT CLUB**Octagon**

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Cocoon

• 364-26 Seogyo-dong, Mapo-gu, Seoul

Eden

• Ritz Carlton 602 Yeoksam-dong, Gangnam-gu, Seoul

Elune

• 1408-5 Jung 1-dong, Haeundae-gu, Busan

Mass

• 1306-8 Seocho 4-dong, Seocho-gu, Seoul

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BENNIGAN'S

STEAK & PASTA



DECEMBER SPECIALS

SEE OUR MAPS FOR ADDRESSES AND CONTACT INFO



MEN'S NIGHT

Craftworks Taphouse

Thursdays 1,000 won off house beers
and 2,000 won off single malt whiskeys



Reilly's taphouse

Thursdays

Rib night half-rack bbq
only **7,000 won**

HEALING HANDS



FREE HOT STONE ON WEEKDAY SERVICES

WING NIGHT

Maloney's

Wednesdays Wing night

250 won/wing



OPEN M I C

Orange Tree

Original music open mic night
every other Friday





CREATE WONDER, SHARE JOY

RED CUPS ARE BACK

Starbucks Korea is bringing back its popular holiday offerings including the Toffee Nut Latte, five holiday coffee blends, three festive treats, 30 different mugs and tumblers and the 2014 edition of the Starbucks diary at each of the 570-plus locations nationwide.

Mocha Praline is making its debut on our espresso menu this season, a perfect blend of bittersweet chocolate and hazelnut flavors that is sure to become a classic. A returning favorite, the Christmas Cookie Latte, is a serving of our famous espresso with steamed milk and comes topped with gingerbread cookies.

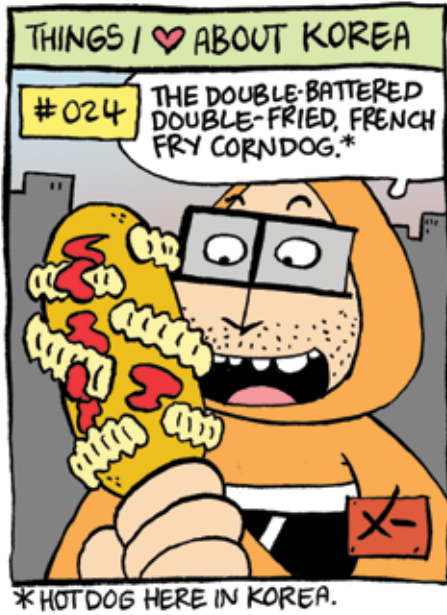
The seasonal coffee blends that were first introduced in 1984 are now available for home brewing. An ideal gift for any coffee lover, each flavor is priced at 18,000 won per 250 g bag. The Starbucks Coffee Sampler comes with six of our signature roasts and is also available in stores, featuring beans like Christmas Blend Espresso Roast, Holiday Blonde Roast and Via Ready Brew Christmas Blend.

As for our festive treats, we are pleased to present our Christmas Wonder Chocolate Cake, layered with strawberry, green tea and chocolate, our Walnut Almond Pie, which features a mixture of nuts on a decadent pie base, and our Christmas Stollen — the German traditional bread. All have been specially designed to complement your favorite drinks.

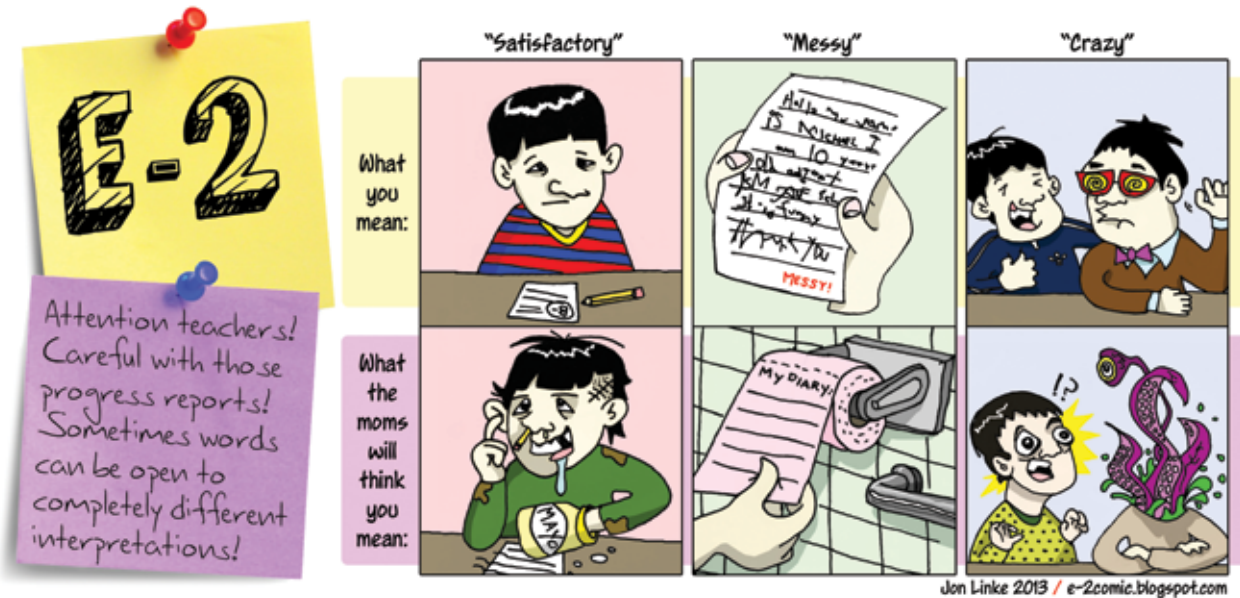
The 2014 Starbucks diaries will be given to customers who collect 17 drink stamps including three Christmas season drinks.

Starbucks, along with more than 80 local communities, will also launch a campaign to support charities this holiday season.

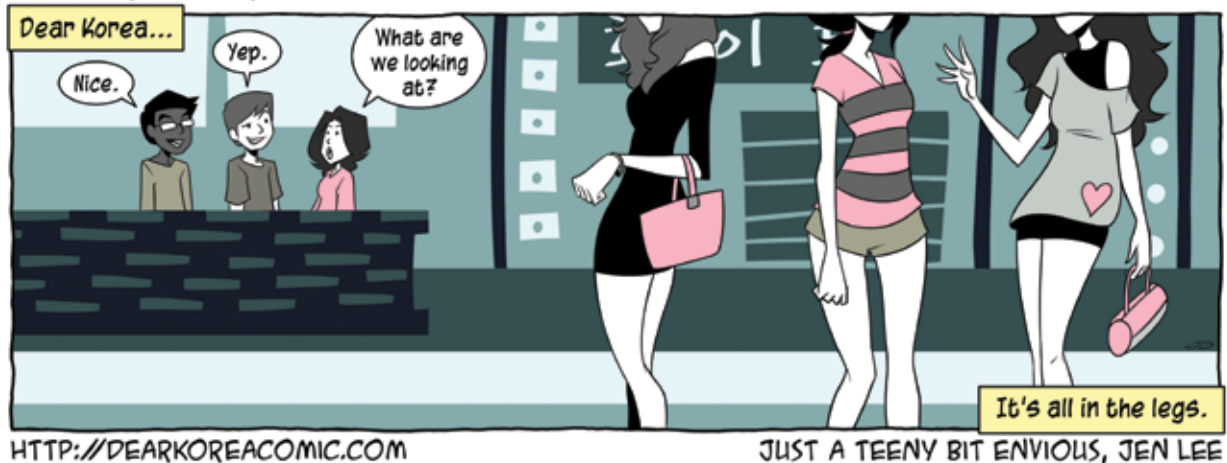




COMICS

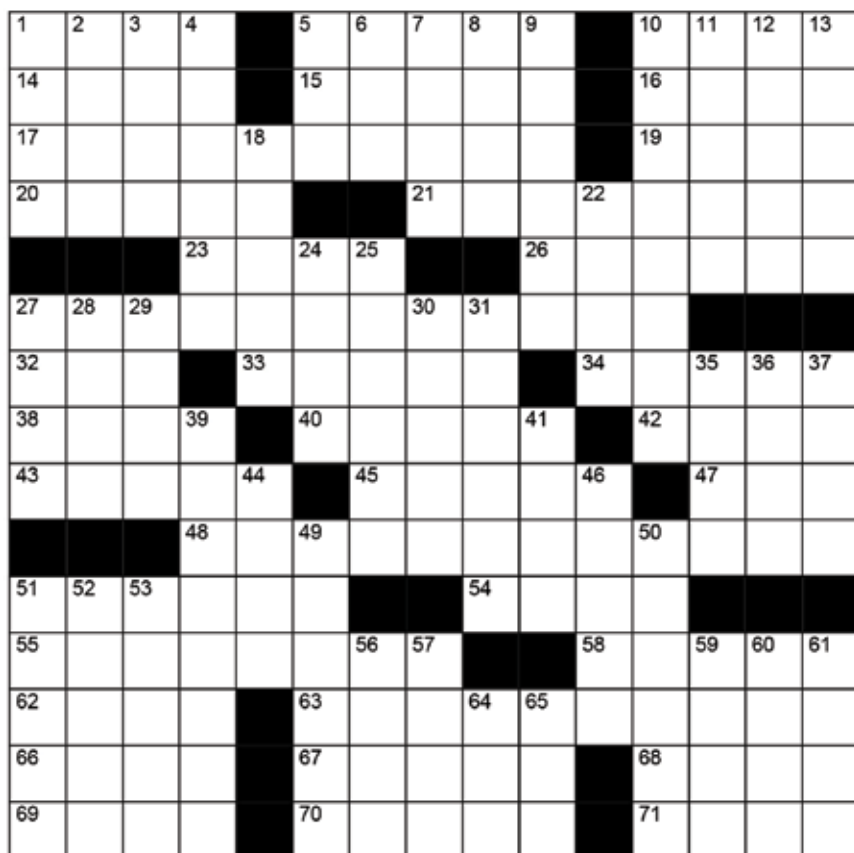


DEAR KOREA



Games

Crosswords - Sudoku



Across

1. Lily type
5. Fast food chain known for roast beef
10. Pierre's state: Abbr.
14. Indonesian boat
15. Beau at the balcony
16. Leslie Caron movie
17. Plantation plant seedpod
19. Norse god of wisdom
20. "___ is Born"
21. Relative of a brougham
23. They push pushrods
26. Be on the verge of falling

27. Where Sarah Hughes won gold
32. Japanese restaurant vegetable
33. Opera house shout
34. "Now you ___, now..."
38. Whom a copper apprehends
40. Storehouse
42. Sand hill
43. Octo plus one
45. ___ nous
47. Nutritional abbr.
48. Where actors put costumes on
51. Peanut butter or jelly, e.g.
54. Blondie's husband's boss's

- wife
55. Poetess Sara
58. Little Euphemia.
62. Keep ___ (persevere)
63. Film for which Daniel Day-Lewis won an Oscar
66. Tabula ___; clean slate
67. Irregularly edged
68. South American capital
69. Lod Airport carrier
70. Mister in Mexico
71. Greek resistance force in WWII

Down

1. Org. that safeguards pets
2. Mythological archer
3. Intl. commerce org.
4. Do better than, onstage
5. Prince Valiant's firstborn
6. Take unlawfully
7. Popular coll. guy
8. "Gimme an A...", e.g.
9. Scale trio
10. Like some vamps
11. "I ___ think I had it in me"
12. "Tiny" Albee character
13. Pittsburgh Pirates great Ralph
18. Brush brand

22. Softens by soaking
24. Former filly
25. Does figure eights, e.g.
27. Building manager, briefly
28. Mideastern gulf
29. Desolate, once
30. Red Sox rightfielder
31. Egypt's ___ Church
35. Continental "dollar"
36. ___ -Chinese
37. Cowboys or Indians
39. Place for a statue or a hero
41. Game inventor Rubik
44. City in Rumania

46. Heron variety
49. He played Mingo on "Daniel Boone"
50. Ticket in a fund-raiser
51. Unblinking look
52. "She loves me" flower piece
53. Memorable soprano Rosa
56. Orpheus' instrument
57. Carolina college town
59. Thwart
60. "Arrivederci ___"
61. JFK info
64. "___ Beso" (1962 song)
65. Suffix with go or two

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*To see the answers, search "Crossword December 2013" on groovekorea.com.

Horoscopes

December 2013



Aries March 20 - April 20

Stick to your guns if you believe in a cause, and don't let yourself be swayed with what some people consider "practical considerations." In business deals, be cautious about signing your name or giving someone the go-ahead until you know all the facts. Romantic attraction to a desirable Leo could prove very exciting and could even involve a very long-term relationship.



Taurus April 21 - May 21

A long trip, possibly involving water, could be on the horizon for you. Take people at their word, but then make sure that they live up to it. Office procedures could be improved by some of your ideas if you make the move to get them started. Look for correspondence or other messages from a long-time sweetheart, but be cautious in reacting to what seems like a sure thing.



Gemini May 22 - June 21

Steer away from romantic involvement with another Gemini. They can often be good friends, but seldom make happy lovers. Exercise your right to speak your piece, particularly in a family or close business relationship. Avoid the error of trying to live someone else's life for them. An excellent chance for you to shine brightly in your community could be offered to you.



Cancer June 22 - July 22

Maintain your self-respect by refusing to accept unearned money, even when someone attempts to thrust it on you. Home life could be more pleasant if you get rid of the idea that you are the boss. Learn to share responsibility with others and you may find the load is much lighter. Expect others, however, to do their share and then give them the freedom to do so.



Leo July 23 - August 23

In planning a quiet weekend with a loved one, make sure that at least one person knows where to reach you in case of emergencies. Job opportunities could abound for you now, but you might be wiser to stay with the one you have, as unexpected promotions could be already in the mill. Try to keep your social life to a minimum for a while and get some needed rest.



Virgo August 24 - September 23

Get up off your duff and quit wasting time. Your ability to turn out first-rate creative work has never been sharper, but you may not realize it because of sloppy work habits and an ingrained laziness. In romantic situations involving a married person, you would be wise to walk lightly and avoid becoming deeply involved. A close friend may call on you for help.



Libra September 24 - October 23

Let yourself go wild for a day or two. Indulge a few whims and spend some of your mad money. But don't let it become a habit. You need a fling now and then, but you should strive to buckle down hard in between them. A good chance at a promotion or new job could be lost if you appear to be too much of a gadabout. Romance may be a little less exciting for a time.



Scorpio October 24 - November 22

Give serious thought to changing your lifestyle to make room for a loving and gentle Leo. Should you decide to do this, plan on a lengthy relationship, as this could be a very serious affair. In business, you could make a killing if you just made use of your intelligence and common knowledge. Avoid self-indulgence and overdoing things in general for your health's sake.



Sagittarius November 23 - December 21

When collecting an old debt, it might be wise for you to make sure you pay one at the same time. Offer a young person the chance to benefit from your experience, but don't be put off if they refuse it. A new love or the renewal of an old one could make your life brighter for a while — but don't depend on it lasting forever.



Capricorn December 22 - January 19

Good times are in store for you, both at the office and in your romantic life. Keep a smile on your face and avoid being cross or testy for no particular reason. In dealing with colleagues on a touchy situation, allow others to contribute, but try to keep your own hand in, as your experience may be needed. Check on a health problem without delay.



Aquarius January 20 - February 18

Accept what can't be avoided, but try to do it with a smile instead of a frown. Compromise is not always a dirty word and you might profit from adding it to your vocabulary. Physical exercise and improved health habits could solve a major problem for you, but don't try diagnosing other people unless you have a physician's license. Keep your head down and your voice low when it involves office politics.



Pisces February 19 - March 19

The good deeds of a friend may prove much more helpful to you in the long run than the flattering words of one who has his own axe to grind. Operate out in the open in romantic affairs as much as possible, as there are those who would like to have information about your affairs that could help you at a later time. A relative may need help.



Photo Challenge

This month's challenge: Water



Winner: Mark Deibert

Photo subject: Yeouido Han River Park

Sponsor: Kasan Camera www.kasancamera.co.kr (02) 771-5711

Compete in the Photo Challenge for a chance to win a 50,000 won voucher from Kasan Camera. Go to the Seoul Photo Club's website for more information:

www.flickr.com/groups/seoulphotoclub



PROMOTIONS

Edited by Sean Choi (sean@groovekorea.com)



Serafina New York

100th Day Propose

A casual Italian restaurant from New York, Serafina New York presents a "100th Day Propose" promotion to celebrate the 100-day opening of its Seoul Hapjeong store. This promotion offers unlimited wine and draft beer. By Dec. 20, the first 100 customers who visit Serafina New York's Hapjeong location can enjoy limitless wine, draft beer and Serafina's special cocktails. This special benefit is available for 100 minutes from the time of ordering for an extra charge (17,900 won per person) when ordering from the main menu.

For more information, call (02) 3443-1123.



Club Med

Club Med Free Holiday for Kids under 4

Premium all-inclusive resort Club Med Vacance Korea presents a "Free holiday for kids under 4" promotion until April 2014 to offer their guests a fantastic winter holiday with young kids. This promotion offers special benefits such as accommodation, meals, unlimited snacks and beverages, activities and kids club with a professional instructor for kids under 4. All of these benefits are offered with only a flight fee, but extra charges apply if a child is 4 months to 3 years old. The type of kid's club differs among resorts.

For more information, visit www.clubmed.co.kr or call (02) 3452-0123.



On The Border

Launch of Itaewon branch

The authentic Mexican restaurant On The Border is opening its ninth branch in Itaewon. With a passionate atmosphere full of Mexican culture and flair, this popular casual dining family restaurant is ready to welcome and satisfy guests with unique flavors, authentic Mexican food and excellent service.

After opening its first international branch outside the U.S. in Sinchon, Seoul, in 2007, the restaurant has expanded to eight branches throughout Korea and 200 franchises around the globe. David Franklin first opened On The Border in Dallas, Texas, and there are 160 branches operating in the U.S. alone.

For more information, call (02) 792-0682~3.



Conrad Seoul

Room package for a Merry Christmas and a Happy New Year

Conrad Seoul is introducing a "Merry Christmas and Happy New Year in New York/Hong Kong" package for Christmas and year-end festivities. The package allows guests to choose between the ambience of either New York or Hong Kong.

The New York theme offers specially prepared amenities by chefs from Conrad New York and representative New York cocktails such as the martini or Manhattan at 37 Bar.

You can also take home an exclusive Conrad New York bull mascot doll, waiting for you in your room.

The Hong Kong theme offers authentic Chinese tea in the room, specially prepared amenities by chefs from Conrad Hong Kong and the Conrad Hong Kong Teddy bear. Shanghai Tang bath amenities available in the room will make you feel like you have just traveled to Hong Kong. The packages include breakfast for two.

For inquiries, call (02) 6137-7000.



Park Hyatt Seoul

6 to 8 at The Timber House

Park Hyatt Seoul's The Timber House presents a promotion featuring a wide selection of highest-quality dishes and premium beverages at an exceptionally special rate on weekday evenings. The "6 to 8 at The Timber House" offers fresh sashimi, unique buffet-style menus, three kinds of mini pass-around dishes served at the table, a choice of four exquisite main dishes, and a dessert as well as free flow of five kinds of wine and beer. The highlights of the promotion are the main dishes that guests can choose from. There are several selections: seafood noodle soup with scallops, shrimps and clams in bonito sauce, chirashi sushi (rice topped with fresh tuna akami, halibut, salmon, squid and more) served with wasabi soy sauce, charcoal grilled beef patties with teriyaki sauce and topped with a soft-boiled egg, and Korean pork ribs braised in Guinness black beer and brushed with teriyaki sauce. As a dessert, sweet mango sherbet is served. The "6 to 8 at The Timber House" is priced at 60,000 won per person, including buffet menus, mini dishes, a main dish, a dessert and unlimited beverages.

For information and reservations, call The Timber House at (02) 2016-1290~1.



Grand Hilton Seoul

Welcoming the Christmas season

The Alpine Deli at the Grand Hilton Seoul is presenting a traditional roast turkey dinner until Dec. 31 for guests looking for a classic Christmas dinner. As anyone who has had roast a turkey will know, seasoning determines the success or failure of the dish, and the Alpine Deli team has personally prepared the best mix of ingredients including salt, sugar, lemon and parsley. After marinating the 6-9 kg turkey for 10 hours, it's roasted at 170 degrees until the skin turns golden. After the turkey is removed from the oven, it is wrapped with cooking foil and rested for three hours at room temperature. In addition to turkey, mashed potatoes with cranberry sauce and giblet sauce, small cabbages stuffed with minced sausages, apples, chestnuts and herbs are also served. All menu items are available for take-out.

The price of a small turkey for six to eight people is 190,000 won, while a large turkey serving eight to 10 people is 240,000 won.

For reservations, call Alpine Deli at (02) 2287-8989.



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PROMOTIONS

Edited by Sean Choi (sean@groovekorea.com)



Novotel Ambassador Busan

Early Winter Break Package

Novotel Ambassador Busan offers the "Early Winter Break" package for a special winter trip to Busan's Haeundae Beach as the chill begins to set in. This package includes one night for superior room, two free breakfast buffets at Seascapes and a "Glossy box" cosmetics set. Also included are free access to the fitness center and swimming pool, and 20 percent off restaurants in the hotel as well as a 30 percent discount voucher for Busan Aquarium. The "Early Winter Break" package is available until Dec. 30. Prices start at 155,000 won. (Subject to service charge and tax; surcharge for ocean view room) [For inquiries, call \(051\) 743-1234/743-1243.](tel:051-743-1234)



JW Marriott Hotel Seoul

Christmas dessert buffet

Throughout December, the Lobby Lounge at JW Marriott Hotel Seoul will serve a special Christmas dessert buffet featuring a variety of traditional cakes and cookies from around the world. The dessert buffet features favorites such as traditional French bûche de Noël, Italian Christmas panettone, German stollen, which is made in early December and left to rise for several weeks as Christmas approaches, plus American Christmas pudding and star-shaped cinnamon cookies, and various other seasonal treats such as gingerbread cookies. These are complemented by a range of year-round desserts such as New York cheesecake, chocolate cake, choco tart, macarons and mini-sandwiches. The Christmas dessert buffet is available as an unlimited buffet selection of around 10 desserts on Saturdays and Sundays, and as a three-tier tray afternoon tea set from Monday to Friday. The dessert buffet is priced at 50,000 won and the weekday afternoon tea at 32,000 won. [For inquiries and reservations, call the Lobby Lounge \(02\) 6282-6736.](tel:02-6282-6736)



Lotte Hotel Busan

My Dream Christmas package

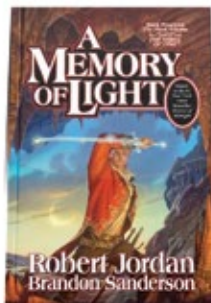
It will be Christmas throughout December in Lotte Hotel Busan, presenting the "My Dream Christmas" package until Jan. 5. The famous teddy bear artist Joanne Oh's snow teddy bear comes with the package along with a breakfast for two guests. Limited editions of Barbie handkerchiefs in green and red are offered to each guest. The standard packages include either a deluxe room or a "Snow Barbie Santa," consisting of a luxury corner suite or a deluxe suite room with free access to the club lounge service. The packages include a pick-up service from Gimhae airport and are priced from 240,000 won. [For inquiries and reservations, call \(051\) 810-1100.](tel:051-810-1100)



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